

from **PILLSBURY'S 5th** \$100,000 RECIPE AND
BAKING CONTEST



\$25,000 Winner—Mrs. Bernard Kanago,
Webster, S. D.—with Art Linkletter

100 GRAND NATIONAL RECIPES



NEW!
1954
GRAND NATIONAL
RECIPE BOOK
25¢

Easy-to-follow Prize Winning Recipes

DEAR FRIEND...

The cherished recipes from 100 kitchens in America are brought to you in this book . . . recipes from women (and men) who now share them with good cooks everywhere.

Many of these recipes reflect unusual imagination in working out new baking ideas. Also, there are family favorites that have been treasured for generations.

We at Pillsbury have tried them all and have adapted them for your use in easy-to-follow recipe form. All 100 recipes won with Pillsbury's BEST, the Grand National Flour; results are guaranteed only with Pillsbury's BEST.

Here are the 100 prize winners from the 5th Grand National . . . yours to bake and enjoy in your own kitchen.

Ann Pillsbury

*Director, Pillsbury's Home Service Center
Minneapolis 2, Minnesota*

P.S. These winning smiles belong to grand prize winners in five Grand National Contests. Their recipe and baking achievements have brought these women nationwide fame through this annual event.



1949 Winner, Mrs. Ralph E. Smafield, Detroit, Michigan, won the top prize in the very first Grand National Contest with her unique yeast bread recipe, Water-Rising Nut Twists.



1950 Winner, Mrs. Peter Wuebel, Redwood City, California, stops to catch her breath just after winning the \$25,000 first prize with her Orange Kiss-Me Cake.



1951 Winner, Mrs. Samuel P. Weston, La Jolla, California, watches Art Linkletter as he prepares to taste her Starlight Double-Delight Cake, the \$25,000 first prize winner.



1952 Winner, Mrs. Peter S. Harlib, Chicago, Illinois, finds it hard to believe that her Snappy Turtle Cookies have just brought her the \$25,000 prize.



1953 Winner, Mrs. Bernard Kanago, Webster, South Dakota, learns that her white cake, with hidden layers of chocolate and nuts, has just won the \$25,000 grand prize.

Here is your
**OFFICIAL
ENTRY
BLANK**

for
Pillsbury's

6th

**GRAND
NATIONAL**

SEE BACK COVER

450 prizes worth \$100,000 are waiting
...enter your favorite recipe now...you
may win a trip to New York and one
of these prizes.

\$25,000

FIRST PRIZE

\$100,000 Total Value Awards!

\$7,500 Second Prize

\$2,500 Third Prize

GRAND NATIONAL RECIPE CONTEST PRIZES

To the 80 Senior Recipe Contest Winners
and the 20 Junior Recipe Contest Winners
—a trip to New York City and a two-day
stay at the Waldorf-Astoria Hotel in
order to compete in the Grand Ballroom
of the Waldorf in the Baking Contest, plus
a cash prize of \$100 each to help with your
incidental expenses.

Pillsbury will provide the same trip for
one parent or approved adult for each of
the 20 Junior prize winners.



TO WINNERS OF SENIOR BAKING CONTEST

First Prize \$25,000

Second Prize \$7,500 Third Prize \$2,500



FOUR "BEST OF CLASS" AWARDS

Breads and Main Dishes	\$1,000
Cakes	\$1,000
Pies and Desserts	\$1,000
Cookies	\$1,000



TO THE WINNERS OF JUNIOR BAKING CONTEST

First Prize	\$3,000
Second Prize	\$2,000
Third Prize	\$1,000



TO THE 100 CONTESTANTS IN THE BAKING CONTEST AT THE WALDORF-ASTORIA

100 G-E Stratoliner Push-Button Ranges

FROM PILLSBURY'S

5TH

GRAND NATIONAL

\$100,000 RECIPE AND BAKING CONTEST

100

PRIZE-WINNING

RECIPES

Adapted for your use by Ann Pillsbury

FIRST EDITION

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PILLSBURY MILLS, INC. • MINNEAPOLIS 2, MINNESOTA



Three winners register after arriving at the Waldorf



Famous food experts judge 100 entries



Arthur Godfrey presents \$3,000 check to winner



Ruth Andre, Director, Ann Pillsbury Home Service Center, Awards \$1,000 Prize



\$25,000 "My

BY MRS. BERNARD KANAGO,

Each layer of this \$25,000 cake has a hidden sweet chocolate "shadow" and a toasty-nut topping that's baked right in.

A "quick-mix" white cake, with a chocolate surprise that gives two layers a glamorous four-layer look, was Mrs. Kanago's winning inspiration.

BAKE at 350° F. for 35 to 40 minutes. MAKES two 9-inch round layers.

Place 1 cup finely chopped **Funsten's Pecans** evenly over bottoms of two well-greased and lightly floured 9-inch round layer pans.

Grate 2 ounces **sweet or semi-sweet chocolate**; reserve.

Sift together ... 2½ cups sifted **Pillsbury's Best Enriched Flour***

4 teaspoons double-acting **baking powder**

1 teaspoon **salt** and

1½ cups **sugar** into mixing bowl.

Add ⅔ cup **Crisco**

1¼ cups **milk** and

1 teaspoon **French's Vanilla**.

Beat for 1½ minutes, 150 strokes per minute, until batter is well blended. (With electric mixer blend at low speed, then beat at medium speed for 1½ minutes.)

Add ⅔ cup **egg whites** (4 large or 5 medium), unbeaten

Beat for 1½ minutes.

Spoon one-fourth of batter carefully into each nut-lined pan, using about half of the batter. Sprinkle with the grated chocolate (half in each pan). Spoon remaining batter into pans, spreading carefully so chocolate is not disturbed.

Bake in moderate oven (350° F.) 35 to 40 minutes. Let cool in pans 10 to 15 minutes before turning out. Cool thoroughly and frost layers, nut-side up, with chocolate frosting. Spread frosting between and on sides of layers, but frost only ½ inch around top edge of cake. Decorate chocolate frosting with reserved ⅓ cup white frosting, thinned with 1 to 2 teaspoons water for easy spreading.

**If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), omit baking powder and salt.*

CHOCOLATE FROSTING

Combine 2 squares (2 oz.) baking chocolate, ½ cup granulated sugar and ¼ cup water in saucepan. Cook over low heat, stirring constantly, until chocolate melts and mixture is smooth and thickened. Remove from heat. Add 4 egg yolks; beat thoroughly. Cool.

Cream ½ cup Crisco and 1 teaspoon French's Vanilla. Gradually blend in 2 cups sifted confectioners' sugar, creaming well. Reserve ⅓ cup of this frosting to decorate cake. Add the cool chocolate mixture to remaining white frosting; beat until smooth.

Inspiration'' Cake

WEBSTER, SOUTH DAKOTA

1st
PRIZE WINNER

GRAND NATIONAL

SENIOR CONTEST





At the Bake-off, Mrs. Terrill busily makes a batch of her crisp, golden brown sweet rolls.

\$7,500 Cinnamon

BY MRS. JOSEPH TERRILL,

Brown sugar, raisins and nuts are rolled up inside rich yeast dough. Each slice gets a sugar coating before baking. They'll remind you of Danish crisps.

BAKE at 375° F. for 15 to 18 minutes. **MAKES** about 2 dozen rolls.

Soften..... 1 cake compressed **yeast** (or 1 package active dry yeast) in $\frac{1}{2}$ cup lukewarm **water**. Let stand 5 minutes.

Combine..... 2 **eggs**, well beaten
1 cup lukewarm **cream**
3 tablespoons **sugar**
 $1\frac{1}{2}$ teaspoons **salt***
1 teaspoon **French's Vanilla** and the softened yeast in large bowl.

Gradually add..... $4\frac{1}{2}$ to 5 cups sifted **Pillsbury's Best Enriched Flour*** to make a stiff dough.

Knead..... on well-floured board for 2 to 3 minutes until smooth. Place in greased bowl and cover tightly.

Let rise..... in warm place (85° to 90° F.) until doubled in bulk, about $1\frac{1}{2}$ hours.

Roll out..... to a 26x20-inch rectangle, $\frac{1}{4}$ inch thick. Brush with 2 tablespoons melted **butter**.

Combine..... 1 cup firmly packed **brown sugar** and 1 teaspoon **French's Cinnamon**. Sprinkle half of mixture over dough.

Fold..... long sides to center; press down firmly. Fold in half lengthwise, making four layers. Press firmly to seal.

Roll out..... to a 26x12-inch rectangle. Brush with 2 tablespoons additional melted **butter**.

Combine..... $\frac{3}{4}$ cup blanched **Funsten's Almonds** or other nuts, chopped fine
 $\frac{1}{3}$ cup **raisins**, chopped, and remaining brown sugar-cinnamon mixture. Sprinkle over dough.

Roll..... as for jelly roll, starting with 26-inch edge. Cut into 1-inch slices. Dip one cut side of each roll in flour and place floured-side up on board which has been sprinkled with **sugar**. Roll out to $\frac{1}{4}$ -inch thickness. Place on well-greased baking sheets, sugar-side up.** Cover.

Let rise..... in warm place for 15 minutes.**

Bake..... in moderate oven (375° F.) 15 to 18 minutes until golden brown.

*If you use **Pillsbury's Best Enriched Self-Rising Flour** (sold in parts of the south), omit salt.

**While first pans of rolls are baking, place extra rolls on waxed paper, sugar-side up, to let rise. Transfer to baking sheet to bake. If necessary, rolls may rise longer than 15 minutes.

Nut Crisps

BURLINGAME, KANSAS



\$2,500 Coconut Islands

BY SISTER MARIA JOSE CANNON, HONOLULU, HAWAII

Sister Maria Jose Cannon bakes these cookies often for the nuns at the Maryknoll Convent in Hawaii. They are an easy-to-make drop cookie—moist, tender, good! There's chocolate in the cookie itself and in the frosting, and a snowy cap of coconut on top of each one. Sister Maria uses fresh coconut from the islands, but you can use the canned or packaged kind.



BAKE at 375° F. for 12 to 15 minutes. MAKES about 3½ dozen cookies.

Sift together 2 cups sifted **Pillsbury's Best Enriched Flour***

½ teaspoon **salt**

½ teaspoon **soda**

Melt 3 squares (3 oz.) **chocolate** in

¼ cup hot **coffee** in small saucepan over low heat. (If desired, ¼ teaspoon instant coffee and ¼ cup boiling water may be substituted.) Cool.

Cream ½ cup **Crisco**; gradually add

1 cup firmly packed **brown sugar**, creaming well.

Add 1 **egg**, unbeaten, and the chocolate mixture. Beat well.

Measure ⅔ cup thick **sour cream**. Add alternately with the dry ingredients to creamed mixture. Mix until well blended.

Stir in ⅓ cup finely cut **coconut** (canned, packaged or grated fresh).

Drop by heaping teaspoonfuls onto greased baking sheets.

Bake in moderate oven (375° F.) 12 to 15 minutes. Frost while warm. Sprinkle tops with additional

⅔ cup **coconut**. Store in tightly covered container.

**If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), omit salt and soda.*

CHOCOLATE FROSTING

Heat 1½ squares (1½ oz.) chocolate, ¼ cup sour cream and 1 tablespoon butter in top of double boiler over hot water, stirring until chocolate melts. Immediately remove from heat. Gradually blend in 1½ to 2 cups sifted confectioners' sugar, until consistency to spread. Thin with water or cream, a few drops at a time, if necessary.

3rd
PRIZE WINNER
GRAND NATIONAL
SENIOR CONTEST



CAKES



\$1,000 Prune

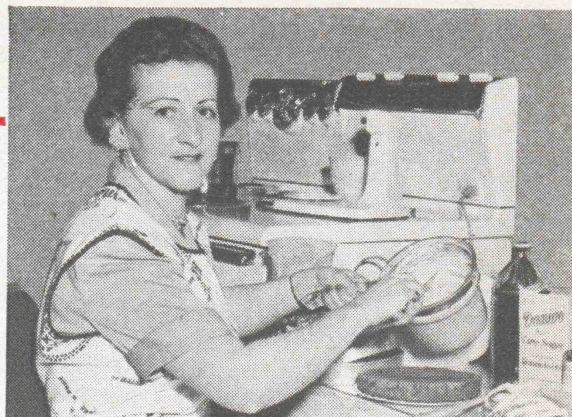
BY MRS. HAROLD JOHNSTON,



Whip Spice Cake

HOMER CITY, PENNSYLVANIA

Prune juice gives this even-textured spice cake its unusual, delicious flavor. The prune whip idea is in the frosting—a fluffy topping made with cooked prunes, more prune juice and toasted almonds.



Mrs. Johnston prepares the frosting for the delectable layers of spice cake she baked to win a \$1,000 prize in the Grand National at the Waldorf.

BAKE at 375° F. for 25 to 35 minutes.

MAKES two 8 or 9-inch round layers.

Sift together... 2 $\frac{1}{4}$ cups sifted **Pillsbury's Best Enriched Flour***
 1 $\frac{1}{3}$ cups **sugar**
 2 teaspoons double-acting **baking powder**
 $\frac{1}{4}$ teaspoon **soda**
 1 teaspoon **salt**
 $\frac{1}{2}$ teaspoon **French's Cinnamon**
 $\frac{1}{4}$ teaspoon **French's Nutmeg** and
 $\frac{1}{4}$ teaspoon **French's Allspice** into mixing bowl.

Add..... $\frac{1}{2}$ cup **Crisco**
 $\frac{1}{2}$ cup **prune juice** and
 $\frac{1}{2}$ cup **milk**.

Beat..... for 1 $\frac{1}{2}$ minutes, 150 strokes per minute, until batter is well blended. (With electric mixer blend at low speed, then beat at medium speed for 1 $\frac{1}{2}$ minutes.)

Add..... 2 **eggs**, unbeaten, and
 1 teaspoon **French's Vanilla**.

Beat..... for 1 $\frac{1}{2}$ minutes.

Turn..... into two well-greased and lightly floured 8 or 9-inch round layer pans, at least 1 $\frac{1}{4}$ inches deep.

Bake..... in moderate oven (375° F.): 8-inch layers for 30 to 35 minutes, 9-inch layers for 25 to 30 minutes. Cool and frost.

**If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), omit baking powder, soda and salt.*

FLUFFY PRUNE FROSTING

Combine 2 egg whites, 1 cup firmly packed brown sugar, $\frac{1}{4}$ cup light corn syrup, $\frac{1}{4}$ cup prune juice, 2 teaspoons ReaLemon or fresh lemon juice and $\frac{1}{4}$ teaspoon salt in top of double boiler. Cook over boiling water, beating constantly with electric mixer or rotary beater, until mixture stands in peaks. Remove from heat. Continue beating about 2 minutes. Fold in $\frac{3}{4}$ cup (12 to 15) well-drained cooked prunes, cut fine, and 2 tablespoons toasted Funsten's Almonds or other chopped nuts.

Caramel Pear Upside-Down Cake

Senior Winner by Mrs. C. C. Faxon, Palmyra, Missouri

Canned pears and candy caramels combine to make the upside-down layer; there's pear juice in the light and delicate sponge cake.

BAKE at 350° F. for 35 to 40 minutes. MAKES 13x9x2-inch cake.

Drain.....1 No. 2½ can **pear halves**, reserving juice. Slice pear halves and arrange in well-greased 13x9x2-inch pan.

Combine.....½ cup reserved **pear juice** and
½ pound (about 28) light **candy caramels** in saucepan. Cook over medium heat, stirring frequently, until caramels melt and mixture is smooth. Remove from heat.

Blend in2 tablespoons **butter** or margarine. Pour evenly over pears.

Sift together.....1 cup sifted **Pillsbury's Best Enriched Flour***
1 teaspoon double-acting **baking powder** and
¼ teaspoon **salt**.

Beat.....3 **eggs** until fluffy, about 2 minutes. Gradually add
¾ cup **sugar**, 2 tablespoons at a time, beating constantly at high speed until thick and light, 3 to 4 minutes.

Add.....⅓ cup reserved **pear juice** and
1 teaspoon **French's Vanilla**; beat well.

Fold in..... the dry ingredients in four additions. Fold gently but thoroughly. Pour over pears in pan.

Bake..... in moderate oven (350° F.) 35 to 40 minutes until dark golden brown. Cool in pan 5 minutes, then invert on serving plate or wire rack covered with waxed paper. Sprinkle with

¼ cup **Funsten's Pecans**, chopped fine, if desired. Serve warm or cold, plain or with whipped cream.

**If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), omit baking powder and salt.*

Spicy Oatmeal Cakes

Senior Winner by Mrs. Roy Slingerland, Davison, Michigan

Spices, oatmeal and molasses give unusual flavor and texture to these moist little cupcakes. They're made quickly and easily by a novel method.

BAKE at 350° F. for 25 to 30 minutes. MAKES 1½ dozen cupcakes.

Blend together...2 unbeaten **eggs** and
1½ cups **sugar** in large (2 quart) saucepan.

Add.....1½ cups **milk** and
½ cup **butter** or margarine. Cook over high heat, stirring occasionally, until mixture boils. Cool to lukewarm, about 30 minutes. (To speed cooling, place saucepan in large pan of cold water.)

Stir in.....¼ cup quick-cooking **oatmeal** and
3 tablespoons **molasses**.

Add (all at once) .2 cups sifted **Pillsbury's Best Enriched Flour***
 2 teaspoons double-acting **baking powder**
 1 teaspoon **French's Cinnamon**
 $\frac{1}{4}$ teaspoon **French's Cloves** and
 $\frac{1}{4}$ teaspoon **French's Nutmeg**. Blend, then beat 1 minute,
 150 strokes.

Divide batter into 18 cupcake pans, lined with paper baking cups. Fill $\frac{1}{2}$ to $\frac{2}{3}$ full.

Bake in moderate oven (350° F.) 25 to 30 minutes or until cakes spring back without leaving an impression when touched lightly in the center. Cupcakes will be very light brown when done. Cool and frost.

**If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), omit baking powder.*

QUICK MOLASSES ICING

Melt 1 tablespoon butter in small pan. Add 1 teaspoon molasses; remove from heat. Blend in 1 cup sifted confectioners' sugar and 1 tablespoon milk. Mix until smooth.

Licorice Lemon Cake

Senior Winner by Mrs. Glenn Marsh, Seattle, Washington

A wonderful new flavor from aniseed and lemon in a moist, tender "quick-mix" loaf cake. Easy, too—just combine all the ingredients in a bowl, beat—then bake.

BAKE at 375° F. for 30 to 35 minutes. MAKES 9-inch square cake.

Combine $1\frac{3}{4}$ cups sifted **Pillsbury's Best Enriched Flour***
 $2\frac{1}{2}$ teaspoons double-acting **baking powder**
 $\frac{1}{2}$ teaspoon **salt**
 1 cup **sugar**
 1 tablespoon **French's Aniseed**
 $\frac{1}{2}$ cup soft **butter** or margarine
 2 **eggs**
 1 tablespoon grated **lemon rind**
 1 teaspoon **French's Lemon Extract**
 1 teaspoon **French's Vanilla** and
 $\frac{3}{4}$ cup **milk** in mixing bowl.

Beat for 2 minutes, 300 strokes, until batter is well blended. (With electric mixer blend at low speed, then beat at medium speed for 2 minutes.)

Turn into well-greased and lightly floured 9x9x2-inch pan.

Bake in moderate oven (375° F.) 30 to 35 minutes. Cool and frost.

**If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), omit baking powder and salt.*

LICORICE LEMON FROSTING

Cream $\frac{1}{4}$ cup butter or margarine. Add 2 tablespoons milk, 1 teaspoon grated lemon rind, 1 tablespoon lemon juice, $\frac{1}{4}$ teaspoon French's Vanilla and $\frac{1}{8}$ teaspoon salt. Mix well. Blend in 2 cups sifted confectioners' sugar gradually. Beat until smooth and creamy. Thin with cream, a few drops at a time, if necessary.

Sunny Butter Cake

Junior Winner by Miriam Ruth Velez, Caguas, Puerto Rico

A big, easy butter cake . . . this handsome golden ring is so rich, so appetizing, it needs no frosting.

BAKE at 350° F. for 60 to 70 minutes. MAKES 10-inch tube cake.

Sift together . . . 2½ cups sifted **Pillsbury's Best Enriched Flour***

2 teaspoons double-acting **baking powder**

1 teaspoon **salt**

Cream 1 cup **butter** or margarine (half Crisco may be used);
add gradually

1½ cups **sugar**, creaming well.

Add 3 unbeaten **eggs** and

3 unbeaten **egg yolks**, ** one at a time. Beat for 1 minute
after each.

Combine 1 cup **milk** and

1 teaspoon **French's Vanilla**. Add alternately with the
dry ingredients to creamed mixture, beginning and
ending with dry ingredients. Blend thoroughly after
each addition. (With electric mixer use low speed.)

Turn into 10-inch tube pan, well greased and lightly floured
on bottom only.

Bake in moderate oven (350° F.) 60 to 70 minutes. Let cool
in pan 20 to 30 minutes before turning out. Serve plain
or with a favorite frosting.

**Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south) is not
recommended for use in this recipe.*

***If desired, 5 eggs may be substituted for the 3 eggs and 3 egg yolks.*

Cashew Cream Cake

Senior Winner by Mrs. S. F. Barbaric, Clarksburg, West Virginia

*There are sugared cashews in the layers and atop the fluffy
meringue of this truly elegant cake.*

BAKE at 350° F. for 40 to 50 minutes. MAKES two 8-inch round layers.

Combine ½ cup firmly packed **brown sugar** and
¼ cup **water** in saucepan. Cook until a little syrup dropped
in cold water forms a firm soft ball (240° F.). Remove
from heat.

Add 1 cup chopped **cashews** or other nuts; stir gently until
mixture sugars and becomes creamy. Pour onto greased
baking sheet. Cool.

Sift together 2 cups sifted **Pillsbury's Best Enriched Flour***

2½ teaspoons double-acting **baking powder**

½ teaspoon **salt**

Cream ½ cup **butter** (half Crisco may be used); add gradually
1 cup **sugar**, creaming well.

Add 1 unbeaten **egg** and

2 unbeaten **egg yolks**, one at a time, beating well after
each.

Combine 1 cup **milk** and

1 teaspoon **French's Vanilla**. Add alternately with the

- dry ingredients to creamed mixture, beginning and ending with dry ingredients. Blend thoroughly after each addition. (With electric mixer use low speed.)
- Chop**..... the sugared nuts fine. Reserve $\frac{1}{4}$ cup for top of cake. Fold remaining nuts into batter.
- Turn**..... into two well-greased and lightly floured 8-inch round layer pans.
- Bake**..... in moderate oven (350° F.) 30 to 35 minutes. Cool. Spread filling between layers. Cover top and sides with meringue. Sprinkle with the reserved nuts.
- Brown**..... in moderate oven (350° F.) 12 to 15 minutes.

**Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south) is not recommended for use in this recipe.*

CREAM FILLING

Combine $\frac{1}{3}$ cup sugar, 3 tablespoons flour and $\frac{1}{4}$ teaspoon salt in heavy saucepan. Gradually add 1 slightly beaten egg yolk and 1 cup milk; blend until smooth. Cook over medium heat, stirring constantly, until mixture comes to a boil and thickens. Remove from heat. Add $\frac{1}{2}$ teaspoon French's Vanilla and 1 tablespoon butter. Cover and cool thoroughly.

MERINGUE

Beat 3 egg whites with $\frac{1}{4}$ teaspoon salt and $\frac{1}{4}$ teaspoon French's Cream of Tartar until slight mounds form when beater is raised. Add 6 tablespoons sugar gradually, beating well after each addition. Continue beating until meringue stands in stiff, glossy peaks when beater is raised.

Chocolate Cherry Covered Cake

Senior Winner by Geneva J. McCollum, Washington, D.C.

Maraschino cherries hide in the chocolate frosting on this rich and tender cake. It's so quick and easy—you'll have it in the oven in minutes.

BAKE at 375° F. for 30 to 35 minutes. MAKES 8-inch square cake.

Sift together... $1\frac{1}{2}$ cups sifted **Pillsbury's Best Enriched Flour***
1 cup **sugar** and
 $2\frac{1}{2}$ teaspoons double-acting **baking powder** into mixing bowl.

Add..... 1 cup **whipping cream**
2 unbeaten **eggs**
1 teaspoon **French's Vanilla**

Beat..... for 2 minutes, 300 strokes, until batter is well blended. (With electric mixer blend at low speed, then beat at medium speed for 2 minutes.)

Turn..... into well-greased and lightly floured 8x8x2-inch pan.

Bake..... in moderate oven (375° F.) 30 to 35 minutes. Cool and frost.

**If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), omit baking powder.*

CHOCOLATE CHERRY FROSTING

Scald $\frac{1}{4}$ cup cream with 2 tablespoons butter or margarine; remove from heat. Add 2 cups sifted confectioners' sugar all at once. Blend in 1 square (1 oz.) chocolate, melted and cooled, $\frac{1}{2}$ teaspoon French's Vanilla and $\frac{1}{8}$ teaspoon salt. Beat until thick enough to spread. Stir in $\frac{1}{4}$ cup drained maraschino cherries, chopped. Thin with a few drops of cherry juice, if necessary.

Molasses Zig-Zag Cake

Senior Winner by Mrs. Shirley Poyer, Ithaca, New York

Spicy molasses and yellow batters are swirled together to give this attractive zig-zag effect. The black walnut flavor is intriguing.



BAKE at 350° F. for 70 to 75 minutes.

MAKES 9x5x3-inch cake.

Sift together.....2 cups sifted **Pillsbury's Best Enriched Flour***
2 teaspoons double-acting **baking powder**
 $\frac{1}{4}$ teaspoon **salt**

Blend together.. $\frac{1}{2}$ cup **Crisco** and
1 cup **sugar**, creaming well.

Add.....2 unbeaten **eggs**, one at a time, beating well after each.

Combine $\frac{2}{3}$ cup **milk** and
1 teaspoon **French's Black Walnut Flavoring**. Add alternately with the dry ingredients to creamed mixture, beginning and ending with dry ingredients. Blend thoroughly after each addition. (With electric mixer use low speed.)

Place..... one-third of batter in second bowl. Add
2 tablespoons dark **molasses** and
1 teaspoon **French's Allspice**.

Spoon..... light and dark batters alternately into well-greased and lightly floured 9x5x3-inch pan. Run fork through batter several times in both directions.

Bake in moderate oven (350° F.) 70 to 75 minutes. Let cool in pan 15 minutes before turning out. Cool thoroughly; frost. Sprinkle with $\frac{1}{4}$ cup **nuts**, chopped.

**Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south) is not recommended for use in this recipe.*

CINNAMON GLAZE*

Combine 1 cup sifted confectioners' sugar, 3 tablespoons cream, 1 teaspoon French's Vanilla, $\frac{1}{4}$ teaspoon French's Cinnamon and $\frac{1}{4}$ teaspoon salt. Mix thoroughly.

Double Caramel Cake

Senior Winner by Mrs. Arthur A. George, Stroudsburg, Penna.

Caramel sauce in the layers and in the frosting gives this unique cake a wonderful candy-like flavor. The smooth and easy frosting is made with cream cheese, needs no cooking.

BAKE at 350° F. for 35 to 40 minutes. MAKES two 9-inch round layers.

Combine 2 cups firmly packed **brown sugar**
 $\frac{1}{4}$ cup **butter** or margarine
 2 tablespoons **water** and
 $\frac{1}{4}$ teaspoon **salt** in saucepan. Cook over medium heat, stirring constantly, until a little syrup dropped in cold water forms a soft ball (234° F.). Remove from heat.

Add 1 cup undiluted **evaporated milk** and
 2 teaspoons **French's Vanilla**. Cool thoroughly.

Sift together ... $2\frac{1}{4}$ cups sifted **Pillsbury's Best Enriched Flour***
 1 teaspoon double-acting **baking powder**
 1 teaspoon **soda** and
 1 teaspoon **salt** into large bowl.

Add $\frac{1}{2}$ cup **Crisco**
 $\frac{1}{2}$ cup **milk** and 2 cups of the cold caramel sauce. (Reserve remaining sauce, about $\frac{1}{3}$ cup.)

Beat for $1\frac{1}{2}$ minutes, 150 strokes per minute, until batter is well blended. (With electric mixer blend at low speed, then beat at medium speed for $1\frac{1}{2}$ minutes.)

Add 3 unbeaten **eggs**

Beat for $1\frac{1}{2}$ minutes.

Turn into two well-greased and lightly floured 9-inch round layer pans.

Bake in moderate oven (350° F.) 35 to 40 minutes. Cool and frost.

**If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), omit baking powder and salt; decrease soda to $\frac{1}{4}$ teaspoon.*

CARAMEL CHEESE FROSTING

Cream the reserved caramel sauce with 1 package (3-oz.) cream cheese. Gradually blend in 3 cups sifted confectioners' sugar and 1 teaspoon French's Vanilla. Beat until smooth. Thin with cream, a teaspoon at a time, if necessary.

Cheese Cocoa Cake

Senior Winner by Mrs. Guy B. Best, Dearborn, Missouri

Cottage cheese and buttermilk give this cocoa loaf cake its wonderful moistness. Walnuts contribute crunchy texture.

BAKE at 350° F. for 45 to 50 minutes. MAKES 13x9x2-inch cake.

Sieve $\frac{3}{4}$ cup (8 oz.) cream-style **cottage cheese**; reserve.

Sift together ... $2\frac{2}{3}$ cups sifted **Pillsbury's Best Enriched Flour***

$\frac{1}{4}$ cup **cocoa**

1 teaspoon **soda**

$\frac{1}{2}$ teaspoon double-acting **baking powder**

1 teaspoon **salt**

Blend together .. $\frac{1}{2}$ cup **Crisco**

1 cup **sugar** and

1 cup firmly packed **brown sugar**, creaming well.

Blend in the sieved cottage cheese; mix thoroughly.

Add 2 unbeaten **eggs**, one at a time, beating well after each.

Measure $1\frac{1}{4}$ cups **buttermilk** or sour milk. Add alternately with the dry ingredients to creamed mixture, beginning and ending with dry ingredients. Mix thoroughly after each addition. (With electric mixer use low speed.)

Stir in 1 cup **walnuts**, chopped. Turn into well-greased and lightly floured 13x9x2-inch pan.

Bake in moderate oven (350° F.) 45 to 50 minutes. Cool and frost.

**If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), decrease soda to $\frac{1}{2}$ teaspoon; omit baking powder and salt.*

SPEEDY FUDGE FROSTING

Scald $\frac{1}{2}$ cup cream with $\frac{1}{4}$ cup butter or margarine. Remove from heat. Add $4\frac{1}{2}$ cups (1 lb.) sifted confectioners' sugar, all at once. Blend in $\frac{1}{4}$ teaspoon salt, 1 teaspoon French's Vanilla and 3 squares (3 oz.) chocolate, melted and cooled. Beat until thick enough to spread. Thin with small amount of cream if necessary.

Fantasy Fruit Cake

Junior Winner by Mrs. Frank L. Pantuso, San Antonio, Texas

You'll appreciate the economy of this spicy, high fruit cake, filled with raisins, apples and nuts.

BAKE at 350° F. for 75 to 85 minutes. MAKES 10-inch tube cake.

Cover 2 cups **raisins** with **water** in saucepan. Bring to boil and simmer 5 minutes. Drain.

Sift together ... $3\frac{1}{4}$ cups sifted **Pillsbury's Best Enriched Flour***

1 teaspoon double-acting **baking powder**

1 teaspoon **soda**

1 teaspoon **salt**

2 tablespoons **cocoa**

1 teaspoon **French's Cinnamon**

$\frac{1}{2}$ teaspoon **French's Nutmeg**

$\frac{1}{2}$ teaspoon **French's Ginger**

Blend together ... 1 cup **Crisco** and

$1\frac{1}{2}$ cups **sugar**, creaming well.

Add 2 unbeaten **eggs**, one at a time, beating well after each.

Blend together .. $\frac{1}{2}$ cup dark **corn syrup**

- $\frac{1}{2}$ cup cool strong **coffee** and
1 tablespoon **RealLemon juice** or fresh lemon juice. Add alternately with the dry ingredients to creamed mixture, beginning and ending with dry ingredients. (With electric mixer use low speed.)
- Combine** 2 cups grated raw **apple**
1 cup **nuts**, chopped
 $\frac{1}{2}$ cup sifted **Pillsbury's Best Enriched Flour** and the drained raisins. Mix thoroughly. Stir into cake batter.
- Turn** into well-greased and lightly floured 10-inch tube pan.
- Bake** in moderate oven (350° F.) 75 to 85 minutes. Cool in pan for 30 minutes. Then turn out on wire rack and cool thoroughly. Store in tightly covered container.

**If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), omit baking powder, soda and salt.*

Lemon Layer Chocolate Meringue

Senior Winner by Mrs. R. L. Thibodeau, Hastings, Nebraska

Lemon filling between chocolate cake and meringue layers.

Impressive . . . yet so easy to make.

BAKE at 350° F. for 35 to 40 minutes, then MAKES 13x9x2-inch cake.
at 425° F. for 6 to 8 minutes.

- Melt** $1\frac{1}{2}$ squares ($1\frac{1}{2}$ oz.) **chocolate** in
 $1\frac{1}{4}$ cups hot **coffee** in small saucepan over low heat.
(If desired, $1\frac{1}{4}$ teaspoons instant coffee and $1\frac{1}{4}$ cups boiling water may be substituted.) Cool to lukewarm.
- Sift together** 2 cups sifted **Pillsbury's Best Enriched Flour***
1 teaspoon **soda**
 $\frac{1}{2}$ teaspoon double-acting **baking powder**
1 teaspoon **salt**
- Blend together** .. $\frac{2}{3}$ cup **Crisco** and
 $1\frac{1}{2}$ cups **sugar**, creaming well.
- Add** 1 unbeaten **egg** and
3 unbeaten **egg yolks**, one at a time, beating well after each.
- Blend in** the dry ingredients alternately with the cool chocolate-coffee mixture, beginning and ending with dry ingredients. Blend thoroughly after each addition. (With electric mixer use low speed.)
- Turn** into well-greased and lightly floured 13x9x2-inch pan.
- Bake** in moderate oven (350° F.) 35 to 40 minutes. Cool.
- Prepare** 1 package **lemon pudding** as directed on package. Add
2 tablespoons **butter** or margarine. Cool. (A lemon pie filling recipe may also be used.) Spread over cooled cake; cover with meringue.
- Bake** in hot oven (425° F.) 6 to 8 minutes until meringue is golden brown.

**If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), decrease soda to $\frac{1}{4}$ teaspoon; omit baking powder and salt.*

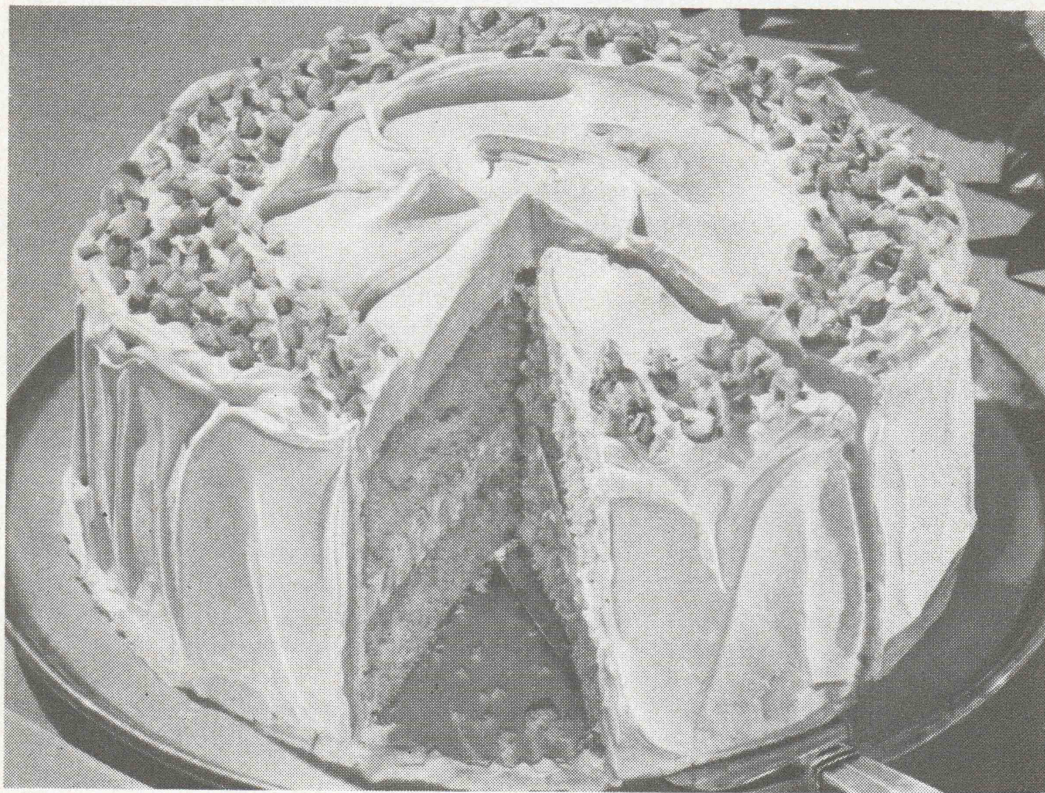
MERINGUE

Beat 4 egg whites with $\frac{1}{4}$ teaspoon salt until slight mounds form when beater is raised. Add $\frac{1}{2}$ cup sugar gradually, beating well after each addition. Continue beating until meringue stands in stiff, glossy peaks when beater is raised.

Maple Syrup Layer Cake

Senior Winner by Mrs. Warren C. Meeker, Rochester, New York

Maple syrup gives a wonderfully different flavor to the high layers and the fluffy frosting of this attractive cake.



BAKE at 350° F. for 30 to 35 minutes. MAKES two 8-inch round layers.

Sift together... 2½ cups sifted **Pillsbury's Best Enriched Flour***

2 teaspoons double-acting **baking powder**

¾ teaspoon **soda**

¼ teaspoon **French's Ginger**

½ teaspoon **salt**

Cream..... ½ cup **butter** or margarine. Gradually add

¼ cup **sugar**, creaming well.

Add..... 2 unbeaten **eggs**, one at a time, beating well after each.

Blend in..... 1 cup **maple-flavored syrup** gradually.

Measure..... ½ cup hot **water**. Add alternately with the dry ingredients to creamed mixture, beginning and ending with dry ingredients. Blend thoroughly after each addition. (With electric mixer use low speed.)

Turn..... into two well-greased and lightly floured 8-inch round layer pans, at least 1¼ inches deep.

Bake..... in moderate oven (350° F.) 30 to 35 minutes. Cool and frost. Garnish with

2 tablespoons **walnuts**, chopped.

**If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), omit baking powder, soda and salt.*

FLUFFY MAPLE FROSTING

Combine 2 egg whites, $\frac{1}{2}$ cup maple-flavored syrup, $\frac{3}{4}$ cup sugar, $\frac{1}{4}$ teaspoon French's Cream of Tartar and $\frac{1}{4}$ teaspoon salt in top of double boiler. Cook over boiling water, beating constantly with rotary beater or electric mixer, until mixture stands in peaks. Remove from heat. Add 1 teaspoon French's Vanilla; continue beating until thick enough to spread.

Hot Fudge Sundae Cake

Senior Winner by Mrs. A. P. Tillery, Pahokee, Florida

A simple hot fudge sauce is alternated with cake batter to give an intriguing rippled effect when the cake is sliced. Drizzle chocolate glaze on top of this party-sized pound cake.

BAKE at 350° F. for 70 to 80 minutes. MAKES 10-inch tube cake.

- Sift together** 3 cups sifted **Pillsbury's Best Enriched Flour***
 3 teaspoons double-acting **baking powder**
 1 teaspoon **salt**
- Cream** $\frac{1}{2}$ cup **butter** or margarine and
 $\frac{1}{2}$ cup **Crisco**. Gradually add
 $1\frac{1}{2}$ cups **sugar**, creaming until light and fluffy, at least
 5 minutes.
- Add** 4 unbeaten **eggs**, one at a time. Beat 2 minutes after each.
- Combine** 1 cup **milk** and
 1 teaspoon **French's Vanilla**. Add alternately with the
 dry ingredients to creamed mixture, beginning and
 ending with dry ingredients. Blend thoroughly after
 each addition. (With electric mixer use low speed.)
 Batter will be very thick.
- Turn** one-third of batter into 10-inch tube pan which has
 been thoroughly greased and lightly floured on the
 bottom only. Spread with thin layer of chocolate sauce.
 Alternate layers of cake batter and chocolate, making
 three layers of chocolate and ending with batter on top.
- Bake** in moderate oven (350° F.) 70 to 80 minutes. Cool in
 pan at least 15 minutes before turning out. Cool thor-
 oughly and frost.

CHOCOLATE SAUCE

- Melt** 4 ounces **sweet chocolate** with
 2 tablespoons **water** over hot water. Remove from heat.
- Blend in** 2 tablespoons **cream**; mix well.

**Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south) is not recommended for use in this recipe.*

CHOCOLATE GLAZE

Melt 1 square (1 oz.) baking chocolate in top of double boiler over hot water. Blend in 2 tablespoons butter or margarine and 2 tablespoons milk. Remove from heat. Add 1 cup sifted confectioners' sugar, $\frac{1}{4}$ teaspoon French's Vanilla and $\frac{1}{8}$ teaspoon salt. Beat until smooth. Thin with cream, a few drops at a time, if necessary.

Watermelon Tea-Ettes

Senior Winner by Mrs. Milo D. Lucas, Enid, Oklahoma

Chopped watermelon pickles give a delightful flavor pick-up to these moist, spicy little cupcakes. The method is unusual and so quick and easy!

BAKE at 350° F. for 25 to 30 minutes. MAKES 1½ dozen cupcakes.

- Combine** 1 cup **sugar**
 1 cup **water**
 1 cup (8 oz. jar) **watermelon pickles**, chopped fine
 ½ cup **butter** or margarine
 1 teaspoon **French's Cinnamon** and
 ½ teaspoon **French's Cloves** in large saucepan; bring to
 boil. Cool at least 30 minutes.
- Sift together** 2 cups sifted **Pillsbury's Best Enriched Flour***
 1 teaspoon **soda** and
 ¼ teaspoon **salt** into cooled mixture in saucepan.
- Add** 1 cup **Funsten's Pecans**, chopped, and
 1 teaspoon **French's Vanilla**. Mix well, about 75 strokes.
- Divide** into 18 cupcake pans, lined with paper baking cups.
 Fill ½ to ⅔ full.
- Bake** in moderate oven (350° F.) 25 to 30 minutes. Cool and
 frost.

**If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), omit soda and salt.*

CINNAMON BUTTER FROSTING

Cream 2 tablespoons butter or margarine, ⅛ teaspoon French's Cinnamon and ⅛ teaspoon salt. Blend in 1½ cups sifted confectioners' sugar and 2 tablespoons hot cream. Thin with a few drops more cream if necessary.

Fudgy Chocolate Loaf

Junior Winner by George R. Palen, Schenectady, New York

Chocolate lovers will go for this brownie-like, nut-filled loaf cake. Teen-ager George Palen tops it with a fudgy frosting that needs no cooking.

BAKE at 350° F. for 40 to 45 minutes. MAKES 13x9x2-inch cake.

- Sift together** 2 cups sifted **Pillsbury's Best Enriched Flour***
 3 teaspoons double-acting **baking powder**
 ½ teaspoon **salt**
- Blend together** .. ¼ cup **Crisco** and
 1¾ cups **sugar**, creaming well.
- Add** 2 unbeaten **eggs**, one at a time, beating well after each.
- Blend in** 4 squares (4 oz.) melted **chocolate**. Mix well.
- Combine** 1½ cups **milk** and
 1 teaspoon **French's Vanilla**. Add alternately with the dry
 ingredients to creamed mixture, beginning and ending
 with dry ingredients. Blend only until smooth after
 each addition. (With electric mixer use low speed.)

Stir in 1 cup **nuts**, chopped. Turn into well-greased and lightly floured 13x9x2-inch pan.

Bake in moderate oven (350° F.) 40 to 45 minutes. Cool and frost.

**If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), omit baking powder and salt.*

CHOCOLATE FROSTING

Cream $\frac{1}{4}$ cup butter or margarine. Add 1 unbeaten egg; beat well. Blend in 1 to 2 squares melted chocolate (depending on how "chocolatey" you want frosting), 1 teaspoon French's Vanilla, 1 teaspoon ReaLemon or fresh lemon juice and $\frac{1}{8}$ teaspoon salt. Gradually add $1\frac{1}{2}$ cups sifted confectioners' sugar. Beat until smooth.

Trio Cupcakes

Junior Winner by Mary Ruddick, Washington, D. C.

These three layer cupcakes are made from just one simple "quick-mix" batter divided in three and flavored with orange, spices and vanilla. Top each fine-textured cake with tangy orange frosting.

BAKE at 350° F. for 25 to 30 minutes. MAKES 2 dozen cupcakes.

Sift together 2 cups sifted **Pillsbury's Best Enriched Flour***

$1\frac{1}{2}$ cups **sugar**

3 teaspoons double-acting **baking powder** and

1 teaspoon **salt** into mixing bowl.

Add $\frac{1}{2}$ cup **Crisco** and

$\frac{3}{4}$ cup **milk**.

Beat for $1\frac{1}{2}$ minutes, 150 strokes per minute, until batter is well blended. (With electric mixer blend at low speed, then beat at medium speed for $1\frac{1}{2}$ minutes.)

Add $\frac{1}{4}$ cup **milk** and

$\frac{1}{2}$ cup **egg whites** (about 4).

Beat for $1\frac{1}{2}$ minutes.

Divide batter into 3 parts.

Add 1 tablespoon grated **orange rind**

1 teaspoon **orange juice** and

4 drops **French's Yellow Food Coloring** to first part.

Blend $\frac{3}{4}$ teaspoon **French's Cinnamon**

$\frac{1}{4}$ teaspoon **French's Cloves** and

$\frac{1}{4}$ teaspoon **French's Allspice** into second part.

Add $\frac{1}{2}$ teaspoon **French's Vanilla** to third part.

Place one level tablespoon of each batter (orange, spice and white) in each of 24 cupcake pans, lined with paper baking cups.

Bake in moderate oven (350° F.) 25 to 30 minutes. Cool and frost. Garnish with grated orange rind, if desired.

**If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), omit baking powder and salt.*

ORANGE FROSTING

Cream 2 tablespoons butter or margarine, 2 teaspoons grated orange rind and $\frac{1}{8}$ teaspoon salt. Blend in 2 cups sifted confectioners' sugar alternately with 2 tablespoons orange juice, creaming well.

Triple Seed Cake

Senior Winner by Anna D. Ellmer, Hillsdale, New York

Caraway seed, poppy seed and aniseed are sprinkled through this high pound cake. There's fresh fruit flavor in the cake and the simple glaze.

BAKE at 350° F. for 75 to 80 minutes. MAKES 10-inch tube cake.

Sift together 3 cups sifted **Pillsbury's Best Enriched Flour***

2½ teaspoons double-acting **baking powder**

¾ teaspoon **French's Nutmeg**

1 teaspoon **salt**

Blend together .. ⅔ cup **Crisco** and
2 cups **sugar**, creaming well.

Add 4 unbeaten **eggs**, one at a time. Beat 1 minute after each.

Blend in 2 tablespoons grated **orange rind** and
1 tablespoon grated **lemon rind**; mix thoroughly.

Measure 1 cup **milk**; add alternately with the dry ingredients to creamed mixture, beginning and ending with dry ingredients. Blend thoroughly after each addition. (With electric mixer use low speed.)

Spread one-fourth of batter in 10-inch tube pan, well greased and lightly floured on bottom only. Sprinkle with
1 tablespoon **French's Caraway Seed**. Alternate remaining batter with



1 tablespoon **French's Poppy Seed** and
1 tablespoon **French's Aniseed**, ending with batter on top

Bake..... in moderate oven (350° F.) 75 to 80 minutes. Let cool in pan 15 minutes before turning out. Frost while slightly warm.

**Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south) is not recommended for use in this recipe.*

FRUIT JUICE GLAZE

Combine 1¼ cups sifted confectioners' sugar, 2 tablespoons orange juice and 1 teaspoon lemon juice. Beat until well blended.

Fruit Cake Layers

Senior Winner by Mrs. Regina R. Jones, Panama City, Florida

Luscious fruit-filled layers—an attractive new way to bake a fruit cake. Pineapple filling, spread generously between layers and on top, adds refreshing flavor.

BAKE at 350° F. for 40 to 50 minutes. MAKES three 9-inch round or two 9-inch square layers.

All ingredients should be at room temperature.

Sift together 3 cups sifted **Pillsbury's Best Enriched Flour***

2 teaspoons double-acting **baking powder**

1 teaspoon **salt**

1 teaspoon **French's Cinnamon**

½ teaspoon **French's Allspice** and

½ teaspoon **French's Cloves** into large bowl.

Add..... 1 pound **candied fruit**, chopped

1 cup (7 oz.) pitted **dates**, cut fine

1 cup **currants** or raisins and

1 cup **nuts**, chopped. Mix well.

Beat..... 4 **eggs** until light and fluffy. Gradually blend in

2 cups **sugar**

¾ cup melted **Crisco** and

1 cup **milk** (at room temperature). Add to flour-fruit mixture. Mix until well-combined.

Turn..... into three well-greased and lightly floured 9-inch round layer pans, or two 9-inch square pans.

Bake..... in moderate oven (350° F.) 40 to 50 minutes. Cool in pans 5 minutes, then turn out on wire racks to cool thoroughly. Spread pineapple filling between and on top of layers. Decorate top with **Funsten's Pecan Halves** and **candied cherries**. Cover and let stand for 3 to 4 days before serving.

**Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south) is not recommended for use in this recipe.*

PINEAPPLE FILLING

Drain No. 2½ can crushed pineapple. Measure the pineapple; add enough juice to measure 3 cups. Combine 1½ cups sugar, ¼ cup grated orange rind and 1 tablespoon butter in saucepan. Add pineapple. Cook over medium heat for 20 minutes. Remove from heat. Add 1 cup nuts, chopped.

Cranberry Date Cake

Senior Winner by Mrs. W. A. Gale, Whittier, California

Sliced, fresh cranberries and dates give a calico look to this festive generous ring. It's a moist cake, refreshing in taste, attractive to serve.

BAKE at 350° F. for 80 to 85 minutes. MAKES 10-inch tube cake.

- Sift together** 3 cups sifted **Pillsbury's Best Enriched Flour***
 2½ teaspoons double-acting **baking powder**
 ½ teaspoon **salt**
- Cream** ½ cup **butter** or margarine and
 ½ cup **Crisco**; add gradually
 1½ cups **sugar**, creaming well.
- Add** 4 unbeaten **eggs**, one at a time. Beat 1 minute after each.
- Combine** ¼ cup **milk** and
 ¼ cup **orange juice**. Add alternately with the dry ingredients to creamed mixture, beginning and ending with dry ingredients. Blend thoroughly after each addition. (With electric mixer use low speed.)
- Fold in** 1 cup **dates**, cut up, and
 2 cups (½ lb.) **cranberries**, sliced.
- Turn** into 10-inch tube pan, well greased and lightly floured on bottom only.
- Bake** in moderate oven (350° F.) 80 to 85 minutes. Remove from pan when cool; frost.

**Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south) is not recommended for use in this recipe.*

ORANGE ICING

Cream 2 tablespoons butter or margarine. Add 2 tablespoons orange juice; mix well. Blend in 2 cups sifted confectioners' sugar, ½ teaspoon salt and 2 tablespoons cream. Beat until smooth and creamy. Thin with additional cream, a teaspoon at a time, if necessary.

Magic Fudge Cake

Senior Winner by Miss Marie Shahan, Weston, West Virginia

Miss Shahan prepares rich, smooth fudge, uses part of it in the cake batter, and saves the rest for frosting this heavenly two-layer milk chocolate cake.

BAKE at 350° F. for 30 to 35 minutes. MAKES two 9-inch round layers.

- Combine** 2½ cups **sugar** and
 1 cup **evaporated milk** in heavy saucepan. Cook over medium heat, stirring occasionally, until a little syrup dropped in cold water forms a very soft ball (230° F.).
- Place** 1½ cups (1½ packages) **semi-sweet chocolate pieces**
 ½ cup **butter** or margarine
 1 cup (about 4 oz.) **marshmallow cream** and
 1 teaspoon **French's Vanilla** in large mixing bowl.

- Add**..... the cooked sugar-milk mixture; blend thoroughly. Chill 1 cup of this fudge. Reserve remainder for frosting.
- Sift together**... $2\frac{1}{4}$ cups sifted **Pillsbury's Best Enriched Flour***
 $1\frac{1}{2}$ teaspoons **soda**
 1 teaspoon **salt**
- Blend together**... $\frac{1}{2}$ cup **Crisco** and
 $\frac{1}{2}$ cup firmly packed **brown sugar**, creaming well.
- Add**..... 3 unbeaten **eggs**, one at a time, beating well after each.
- Blend in**..... the 1 cup chilled fudge gradually; beat well.
- Combine**..... $\frac{3}{4}$ cup **milk** and
 1 teaspoon **French's Vanilla**. Add alternately with the dry ingredients to creamed mixture, beginning and ending with dry ingredients. Blend thoroughly after each addition. (With electric mixer use low speed.)
- Combine**..... $\frac{1}{2}$ cup **walnuts**, chopped, with
 1 tablespoon **flour**; fold into batter.
- Turn**..... into two well-greased and lightly floured 9-inch round layer pans.
- Bake**..... in moderate oven (350° F.) 30 to 35 minutes. Cool and frost with reserved fudge, thinned with 1 to 4 tablespoons cream or evaporated milk, if necessary.

*Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south) is not recommended for use in this recipe.

Quick Malted Milk Cake

Senior Winner by Mrs. Leona Kroupa, Cedar, Michigan

The tempting subtle flavor of chocolate malted milk powder makes this quick and easy loaf cake outstanding.

BAKE at 350° F. for 40 to 45 minutes. MAKES 8-inch square cake.

- Sift together**..... 1 cup sifted **Pillsbury's Best Enriched Flour***
 $1\frac{1}{2}$ cups **chocolate malted milk powder**
 1 teaspoon **soda** and
 $\frac{1}{2}$ teaspoon **salt** into mixing bowl.
- Add**..... 1 cup **sour cream**
- Beat**..... for $1\frac{1}{2}$ minutes, 150 strokes per minute, until batter is well blended. (With electric mixer blend at low speed, then beat at medium speed for $1\frac{1}{2}$ minutes.)
- Add**..... 2 **eggs**, unbeaten
 1 teaspoon **French's Vanilla**
- Beat**..... for $1\frac{1}{2}$ minutes.
- Turn**..... into well-greased and lightly floured 8x8x2-inch pan.
- Bake**..... in moderate oven (350° F.) 40 to 45 minutes. Cool and frost.

*If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), decrease soda to $\frac{1}{2}$ teaspoon and omit salt.

HONEY NOUGAT FROSTING

Combine $\frac{1}{2}$ cup sugar, 1 egg white, 2 tablespoons honey, 2 tablespoons water and $\frac{1}{8}$ teaspoon salt in top of double boiler. Cook over rapidly boiling water, beating with rotary beater or electric mixer, until mixture stands in peaks. Remove from heat. Add $\frac{1}{2}$ teaspoon French's Vanilla; continue beating until thick enough to spread. Fold in $\frac{1}{4}$ cup walnuts, chopped.

COOKIES



\$1,000 Southern

BY MRS. KENNETH POPE,



Pecan Bars

ABERDEEN, SOUTH DAKOTA

Here's a triple pecan treat. Mrs. Pope bakes a chewy pecan pie mixture over a pecan cookie "crust", then tops it with additional pecan halves.



Mrs. Pope displays a sample of this new idea in cookies that won the judges' nod for a \$1,000 Grand National Prize.

BAKE at 350° F. for 35 to 40 minutes. MAKES about 2½ dozen bars.

Sift together..... 1 cup sifted **Pillsbury's Best Enriched Flour***
 ¼ teaspoon double-acting **baking powder**

Blend together... ¼ cup **butter** or margarine and
 ⅓ cup firmly packed **brown sugar**, creaming well.

Add..... the dry ingredients; mix with an electric mixer or spoon until mixture resembles coarse meal.

Stir in..... ¼ cup **Funsten's Pecans**, chopped fine; mix well. Pat firmly into bottom of well-greased 12x8x2-inch pan.

Bake..... in moderate oven (350° F.) for 10 minutes only.

PECAN TOPPING

Beat..... 2 **eggs** until foamy.

Add..... ¾ cup dark **corn syrup**
 ¼ cup firmly packed **brown sugar**
 2 tablespoons **flour**
 ½ teaspoon **salt** and
 1 teaspoon **French's Vanilla**. Mix well. Pour over partially-baked crust.

Sprinkle with ¾ cup **Funsten's Pecans**, chopped. If desired, arrange 30 **Funsten's Pecan Halves** over top, one for each bar.

Bake in moderate oven (350° F.) 25 to 30 minutes. Let cool in pan; cut into bars. Store in tightly covered container.

**If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), omit baking powder and salt.*

Raspberry Marble Teas

Senior Winner by Mrs. Edward F. Nash, Brockton, Massachusetts

Colorful raspberry jam, folded inside these sugar-dipped cookies, bubbles to the tops as they bake. They're scone-like in texture, are best served warm.

BAKE at 375° F. for 15 to 18 minutes. MAKES 2 dozen cookies.

Sift together 2 cups sifted **Pillsbury's Best Enriched Flour***
3 teaspoons double-acting **baking powder**
1 teaspoon **salt**

Blend together . . $\frac{1}{3}$ cup **Crisco** and
 $\frac{1}{2}$ cup **sugar**, creaming well.

Measure $\frac{3}{4}$ cup **milk**. Add alternately with the dry ingredients to creamed mixture, beginning and ending with dry ingredients. Blend thoroughly after each addition. Chill at least 1 hour.

Pat out dough by rounded teaspoonfuls on lightly floured pastry cloth or board to 2 $\frac{1}{2}$ -inch circles. In center of each place 1 teaspoon raspberry or other jam, using $\frac{1}{2}$ cup **jam** in all. Pull edges of dough up and over jam; seal to enclose. Holding sealed edges, dip under-side of each into
1 beaten **egg**, and then into
 $\frac{1}{3}$ cup **sugar**. Place sugared-side up on greased baking sheets.

Bake in moderate oven (375° F.) 15 to 18 minutes until golden brown. These cookies are best served warm.

**If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), omit baking powder and salt.*

Pineapple Sparklers

Junior Winner by Miss Mickie Calhoun, Denton, Texas

A glistening pineapple-brown sugar glaze is spread on crisp, sugar-coated cookies after baking. Use cookie cutters in a variety of shapes to cut the rolled-out dough.

BAKE at 400° F. for 6 to 8 minutes. MAKES about 8 dozen cookies.

Sift together . . . 3 $\frac{1}{2}$ cups sifted **Pillsbury's Best Enriched Flour***
3 teaspoons double-acting **baking powder**
1 teaspoon **salt**

Blend together . . 1 cup **Crisco** and
1 $\frac{1}{2}$ cups **sugar**, creaming well.

Add 3 **eggs**, unbeaten
1 tablespoon grated **orange rind** and
1 teaspoon **French's Vanilla**. Beat well.

Blend in the dry ingredients gradually. Chill if necessary for easy rolling.

Roll out dough, one-fourth at a time, on floured pastry cloth or board to $\frac{1}{8}$ -inch thickness. Sprinkle with **sugar**; press in gently with rolling pin. Cut with cookie cutter into desired shapes. Place on greased baking sheets.

Bake in moderately hot oven (400° F.) 6 to 8 minutes until delicately browned. Cool and spread thinly with pineapple glaze. Let stand until glaze is set. Store in tightly covered container.

**If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), omit baking powder and salt.*

PINEAPPLE GLAZE

Combine 1 cup firmly packed brown sugar, $\frac{1}{4}$ cup pineapple juice and $\frac{1}{4}$ cup butter or margarine in saucepan. Bring to boil over medium heat; boil for 2 minutes, stirring constantly.

Swedish Gem Cookies

Senior Winner by Edward I. Kawahara, Merced, California

Rich pressed cookies—sprinkled with colored sugars, candied fruit or spiced chopped nuts before baking. Mr. Kawahara received the recipe from a Scandinavian cook.

BAKE at 375° F. for 10 to 12 minutes.

MAKES 3 dozen cookies.

Cook 2 **egg yolks**. (Separate yolks from whites. Drop yolks from saucer one at a time into hot, salted water. Simmer until hard cooked.) Put through a wire sieve.

Sift together 2 cups sifted **Pillsbury's Best Enriched Flour***
 $\frac{1}{2}$ teaspoon **salt**
 $\frac{1}{8}$ teaspoon **soda**

Cream $\frac{1}{2}$ cup **butter** or margarine and
 $\frac{1}{2}$ cup **Crisco**. Add gradually
 $\frac{1}{2}$ cup **sugar**, creaming well.

Add 1 unbeaten **egg**
 $\frac{1}{2}$ teaspoon **French's Vanilla** and the sieved egg yolks.
 Beat well.

Blend in the dry ingredients. Chill if necessary for easy handling.

Press through a cookie press onto ungreased baking sheets. Sprinkle with either 2 to 3 tablespoons colored sugars, 2 tablespoons finely chopped candied fruit or spicy nut topping below. Each is sufficient for 3 dozen cookies.

Bake in moderate oven (375° F.) 10 to 12 minutes. Store in tightly covered container.

**If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), omit salt and soda.*

SPICY NUT TOPPING

Combine 2 tablespoons finely chopped Funsten's Almonds or walnuts, $\frac{1}{4}$ cup sugar and $\frac{1}{4}$ teaspoon French's Cardamom or Cinnamon.

Date Cheese Charmers

Senior Winner by Miss Vaun E. Dole, Portland, Maine

Dates and Brazil nut filling peeks through tender cheese pastry layers.

BAKE at 350° F. for 12 to 15 minutes. MAKES 2 dozen cookies.

Soften $\frac{1}{4}$ lb. shredded **American cheese** to room temperature. Add $\frac{1}{2}$ cup soft **butter** or margarine; blend well.

Blend in $1\frac{1}{4}$ cups sifted **Pillsbury's Best Enriched Flour**

Chill for 30 minutes.

Combine $\frac{1}{2}$ cup **dates**, chopped fine
 $\frac{1}{4}$ cup **Brazil nuts** or other nuts, chopped fine
 $\frac{1}{4}$ cup firmly packed **brown sugar** and
 $\frac{1}{4}$ cup **water** in saucepan. Cook over low heat until thick, stirring constantly, about 4 to 5 minutes. Cool.

Roll out dough $\frac{1}{8}$ -inch thick on floured pastry cloth or board. Cut into 2-inch rounds. Place $\frac{1}{2}$ of rounds on ungreased baking sheets; top each with 1 teaspoon date-nut mixture.

Cut out centers of remaining rounds in diamond, square or star shapes with knife or tiny cutter. Place over rounds on baking sheets; seal edges with fork.

Bake in moderate oven (350° F.) 12 to 15 minutes until edges are slightly brown.

Saucy Black Walnut Bars

Senior Winner by Mrs. Robert O'Connell, Hartford City, Indiana

Black walnut is the outstanding flavor of these chewy coconut bars, drizzled with brown sugar sauce before baking.

BAKE at 350° F. for 25 to 30 minutes. MAKES $4\frac{1}{2}$ dozen cookies.

Sift together 2 cups sifted **Pillsbury's Best Enriched Flour***
 $\frac{1}{2}$ teaspoon **salt**

Blend together .. $\frac{3}{4}$ cup **Crisco** and
 $1\frac{1}{2}$ cups firmly packed **brown sugar**, creaming well.

Add 3 unbeaten **eggs**
 2 tablespoons **milk** and
 1 teaspoon **French's Vanilla**. Beat well.

Blend in the dry ingredients gradually.

Add 1 cup (4 oz.) **coconut**, ground, and
 1 cup (4 oz.) **Funsten's Black Walnuts**, chopped fine.

Turn into well-greased and lightly floured 15x11-inch jelly roll pan. Drizzle hot brown sugar sauce over batter.

Bake in moderate oven (350° F.) 25 to 30 minutes. Cool 30 minutes. Cut into bars and remove from pan carefully. Cool thoroughly; store in tightly covered container.

**If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), omit salt. Trim about 1 inch around edge of pan before cutting into bars.*

BROWN SUGAR SAUCE

Combine $\frac{3}{4}$ cup firmly packed brown sugar, 2 tablespoons butter, $\frac{1}{4}$ cup cream and 1 teaspoon corn syrup in saucepan. Stir until well blended. Cook over medium heat, stirring occasionally, until a little syrup dropped in cold water forms a soft ball (234° F.). Add 1 teaspoon French's Vanilla.



Date Cheese Charmers, Maple Nut Triangles, Saucy Black Walnut Bars, Brazil Nut Melts.

Brazil Nut Melts

Senior Winner by Mrs. W. P. Lanier, Atlanta, Georgia

Brazil nuts and orange in a tender, rich drop cookie.

BAKE at 350° F. for 8 to 10 minutes.

MAKES 3 dozen cookies.

Prepare..... 4 ounces shelled **Brazil nuts**. Chop $\frac{1}{2}$ cup nuts. Cover the remaining $\frac{1}{4}$ cup nuts with hot water and let stand 10 minutes to soften; drain and slice thin.

Sift together..... 1 cup sifted **Pillsbury's Best Enriched Flour*** and $\frac{1}{2}$ teaspoon **salt**. Add $\frac{1}{2}$ teaspoon grated **orange rind** and the $\frac{1}{2}$ cup chopped Brazil nuts.

Blend together.. $\frac{1}{2}$ cup **Crisco** and $\frac{1}{3}$ cup **sugar**, creaming well.

Add..... 1 unbeaten **egg**. Beat well.

Measure..... 3 tablespoons **orange juice**. Add alternately with the nut-flour mixture to creamed mixture.

Fold in..... the $\frac{1}{4}$ cup sliced Brazil nuts.

Drop..... by rounded teaspoonfuls onto ungreased baking sheets.

Bake..... in moderate oven (350° F.) 8 to 10 minutes.* Roll in $\frac{1}{2}$ cup sifted **confectioners' sugar** while hot. Store in tightly covered container.

*If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), omit salt. Bake for 10 to 12 minutes.

Maple Nut Triangles

Senior Winner by Mrs. LeRoy O. Lee, Chillicothe, Ohio

Walnuts and maple flavoring go into these crisp, tender triangles shown on page 31. They're topped with an easy chocolate frosting and a sprinkling of chopped nuts.

BAKE at 350° F. for 10 to 12 minutes. MAKES 6 dozen cookies.

- Cream together.** $\frac{1}{2}$ cup **butter** or margarine and
 $\frac{1}{2}$ cup **Crisco**. Gradually add
 $\frac{2}{3}$ cup firmly packed **brown sugar**
1 teaspoon **French's Maple Flavoring** and
 $\frac{1}{2}$ teaspoon **salt**, creaming well.
- Add gradually.** ... 2 cups sifted **Pillsbury's Best Enriched Flour*** and
 $\frac{3}{4}$ cup **walnuts**, chopped fine. Mix thoroughly. Chill
dough if necessary for easy rolling.
- Divide.** dough into three equal parts.
- Roll out.** one part at a time on floured pastry cloth or board.
Roll to a large rectangle, trimming edges so rectangle
measures 12x9 inches. Cut into twelve 3x3-inch squares
with a pastry wheel or knife. Cut each square in half,
diagonally, to make two triangles. Place on ungreased
baking sheets.
- Bake.** in moderate oven (350° F.) 10 to 12 minutes. Let cool
on baking sheet 1 minute. Cool thoroughly on wire
rack. Frost. Garnish with
 $\frac{1}{3}$ cup **walnuts**, chopped fine. Store in tightly covered
container.

**Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south) is not recommended for use in this recipe.*

CHOCOLATE FROSTING

Melt 1 square (1 oz.) chocolate in top of double boiler over boiling water. Add $\frac{2}{3}$ cup (half of 15 oz. can) sweetened condensed milk. Cook 5 minutes, stirring constantly, until thick. Add 1 tablespoon cold water, $\frac{1}{2}$ teaspoon French's Vanilla and $\frac{1}{2}$ teaspoon French's Maple Flavoring. Continue cooking and stirring until of spreading consistency.

Lemon Honey Slices

Senior Winner by Mrs. Kathryn H. Chesworth, Colton, California

Sweet with honey, tangy with lemon, these crisp refrigerator cookies are sprinkled with sugar just before they are baked to a light golden brown.

BAKE at 400° F. for 8 to 10 minutes. MAKES 6 dozen cookies.

- Sift together** ... 2 $\frac{1}{2}$ cups sifted **Pillsbury's Best Enriched Flour***
1 teaspoon double-acting **baking powder**
 $\frac{1}{2}$ teaspoon **salt**
- Blend together** .. $\frac{1}{2}$ cup **Crisco** and
 $\frac{1}{2}$ cup **sugar**, creaming well.

- Add** 1 **egg**, unbeaten
 $\frac{1}{4}$ cup **honey**
 1 tablespoon grated **lemon rind** and
 1 tablespoon **lemon juice**. Beat well.
- Blend in** the dry ingredients gradually. Place on waxed paper and shape into roll $1\frac{1}{2}$ inches in diameter. Wrap in waxed paper. Chill overnight. Or, place in freezer for several hours.
- Cut** into slices $\frac{1}{8}$ inch thick and place on greased baking sheets. Sprinkle with **sugar**.
- Bake** in moderately hot oven (400° F.) 8 to 10 minutes until lightly browned. Store in tightly covered container.

**If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), omit baking powder and salt.*

Chocolate Cashew Cookies

Junior Winner by Mamie Leah Young, Washington, D. C.

Choose your favorite chocolate wafers—milk chocolate, rum or mint. Melt them for the cookie dough which is shaped into ovals. A whole salted cashew is the "heart" of each.

BAKE at 350° F. for 10 to 12 minutes. MAKES 5 dozen cookies.

- Sift together** 2 cups sifted **Pillsbury's Best Enriched Flour***
 $\frac{1}{4}$ teaspoon **soda**
 $\frac{1}{2}$ teaspoon **salt**
- Melt** 1 cup (half of 8 $\frac{1}{2}$ oz. package) **Rockwood Chocolate Rum Wafers**** in top of double boiler over hot water.
- Cream** $\frac{1}{2}$ cup **butter** or margarine and
 $\frac{1}{4}$ cup **Crisco**. Add gradually
 $\frac{1}{4}$ cup **sugar**, creaming well.
- Add** 1 unbeaten **egg** or 2 egg yolks
 1 teaspoon **French's Rum Flavoring**** and the melted chocolate wafers. Beat well.
- Blend in** the dry ingredients gradually. Chill if necessary for easy handling.
- Shape** dough into ovals around cashews or other nuts. Use a rounded teaspoonful of dough and one nut for each cookie. You will need
 4 ounces **whole salted cashews** in all. Place on ungreased baking sheets.
- Bake** in moderate oven (350° F.) 10 to 12 minutes. Cookies should not brown. Cool, then drizzle with frosting in zig-zag pattern.

**If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), omit soda and salt.*

***If desired, Rockwood Mint or Milk Chocolate Wafers and French's Vanilla Extract may be substituted for the rum wafers and flavoring.*

FROSTING

Combine $1\frac{1}{2}$ cups sifted confectioners' sugar, $\frac{1}{4}$ cup cream and $\frac{1}{2}$ teaspoon French's Rum Flavoring (or French's Vanilla Extract). Mix thoroughly. Thin with more cream, a teaspoon at a time, if necessary.

Texas Stars

Senior Winner by Mrs. Lake Munday, Nashua, New Hampshire

These two-layer "stars" are easily shaped, as the picture shows. Each cookie is made from a butter-rich coconut round topped with a chocolate layer coated with coconut and crushed cereal.



BAKE at 350° F. for 12 to 15 minutes.

MAKES 4 dozen cookies.

CHOCOLATE DOUGH:

Melt 2 tablespoons **butter** or margarine with
1 package (6 oz.) **semi-sweet chocolate pieces** over boiling water. Remove from heat.

Blend in 1 can (15 oz.) **minus 2 tablespoons sweetened condensed milk**

Add 1 cup sifted **Pillsbury's Best Enriched Flour**; mix well.

Stir in $\frac{1}{2}$ cup **walnuts**, chopped, and
1 teaspoon **French's Vanilla**. Mix well. Chill at least 1 hour.

WHITE DOUGH:

Cream $\frac{3}{4}$ cup soft **butter** or margarine. Gradually add
 $\frac{1}{2}$ cup **sugar**, creaming well.

Blend in $1\frac{1}{2}$ cups sifted **Pillsbury's Best Enriched Flour** and the reserved

2 tablespoons **sweetened condensed milk**. Mix well.

- Add**..... $\frac{3}{4}$ cup crisp **ready-to-eat cereal** (shredded type or crumbled flakes); mix well. Chill 15 to 30 minutes, if desired.
- Combine**.....1 cup chopped **coconut** and
 $\frac{1}{2}$ cup additional crushed **ready-to-eat cereal**.
- Roll out**..... chilled white dough to $\frac{1}{8}$ -inch thickness on pastry cloth or board which has been sprinkled with
 $\frac{1}{4}$ cup sifted **confectioners' sugar**. Cut with 2-inch round cutter; place $\frac{1}{2}$ inch apart on ungreased baking sheet.
- Drop**..... chilled chocolate dough by teaspoonfuls into coconut-cereal mixture and roll to coat thoroughly. Mold into balls and flatten into 2-inch circles.
- Place**..... chocolate circles on top of white circles and press down to seal.
- Shape**..... into five-pointed stars by pinching white and chocolate doughs together with thumb and index finger to form each point.
- Bake**..... in moderate oven (350° F.) 12 to 15 minutes. Cool and store in tightly covered container.

Peppermint Candy Cookies

Senior Winner by Mrs. Warren L. Jacques, Dayton, Ohio

There's a surprise peppermint fudge filling inside each of these tender butter cookies. Crushed pink peppermint stick candy gives the crunchy coating.

BAKE at 350° F. for 10 to 12 minutes. MAKES 3 dozen cookies.

Combine..... $\frac{1}{2}$ cup ($\frac{1}{4}$ lb.) crushed pink **peppermint stick candy** and
 $\frac{1}{2}$ cup sifted **confectioners' sugar**. Reserve.

Blend together... 1 cup **butter** or margarine
 $\frac{1}{2}$ cup additional sifted **confectioners' sugar** and
1 teaspoon **French's Vanilla**, creaming well.

Add gradually . 2 $\frac{1}{2}$ cups sifted **Pillsbury's Best Enriched Flour** and
 $\frac{1}{2}$ cup **walnuts** or other nuts, chopped fine. Mix thoroughly. Chill while preparing peppermint fudge filling.

Shape..... chilled dough into balls, using 1 rounded teaspoonful for each. Make a deep hole in center of each and fill with about $\frac{1}{4}$ teaspoon of peppermint fudge filling. Reshape and seal. Place on ungreased baking sheets.

Bake..... in moderate oven (350° F.) 10 to 12 minutes until firm but not brown. While warm, roll in remainder of peppermint candy-sugar mixture. When cool, reroll in candy mixture. Store in tightly covered container.

PEPPERMINT FUDGE FILLING

Blend together... 1 ounce (2 tablespoons) **cream cheese** and
1 teaspoon **milk** until smooth and creamy.

Add gradually . $\frac{1}{2}$ cup sifted **confectioners' sugar**
3 tablespoons of the reserved peppermint stick candy-sugar mixture and
1 drop **French's Red Food Coloring**. Mix well.

Peanut Brittle Crispies

Senior Winner by Mrs. Guy E. Eckenrode, Baltimore, Maryland

Crushed peanut brittle in a crisp, candy-like cookie.

BAKE at 375° F. for 8 to 10 minutes. MAKES about 2½ dozen cookies.

Crush ¼ pound **peanut brittle** between sheets of waxed paper with rolling pin. Reserve.

Sift together ... 1¼ cups sifted **Pillsbury's Best Enriched Flour***
½ teaspoon **soda**
¼ teaspoon **salt**

Cream ¼ cup soft **butter** or margarine and
¼ cup **Crisco**. Add gradually
¼ cup **sugar**, creaming well.

Add 1 unbeaten **egg**; beat well.

Blend in the dry ingredients gradually.

Add the crushed peanut brittle. Mix thoroughly. Chill if necessary for easy handling.

Shape into balls using a rounded teaspoonful of dough for each. Place 2 inches apart on ungreased baking sheets.

Bake in moderate oven (375° F.) 8 to 10 minutes. Cool 1 minute before removing from sheet. Store in tightly covered container.

**If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), omit soda and salt.*

Puff-up Tea Cookies

Senior Winner by Mrs. Joseph A. Tartre, Walnut Creek, Calif.

You'll be amazed when you take these cream-rich flaky cookies from the oven. They puff up during baking, are reminiscent of French puff pastry.

BAKE at 475° F. for 8 to 10 minutes. MAKES about 2½ dozen cookies.

Sift together 2 cups sifted **Pillsbury's Best Enriched Flour** and
⅛ teaspoon **French's Cream of Tartar** into mixing bowl.

Cut in ¾ cup **butter** or margarine until particles are the size of small peas.

Sprinkle ½ cup **cream** gradually over mixture, tossing lightly with fork until dough is moist enough to hold together. Form into a ball.

Roll out on floured pastry cloth or board to ¼-inch thickness. Cut into desired shapes with a cookie cutter or pastry wheel. Place on ungreased baking sheets. Chill until firm, at least 30 minutes.

Brush tops of chilled cookies with **cream**, then dip in **sugar**. (If desired, a little French's Cinnamon may be mixed with the sugar. Colored sugar may also be used.)

Bake in very hot oven (475° F.) 8 to 10 minutes until delicately browned. Serve warm or cold. Cookies are best eaten the day they are baked. Dough may be stored in refrigerator up to 4 days, then baked as needed. Allow chilled dough to stand at room temperature 1 hour before rolling.

Chewy Scotch Squares

Senior Winner by Mrs. Cecil Ginanni, Carlsbad, New Mexico

Fruit jam in cookies that taste like English toffee.

BAKE at 300° F. for 25 to 30 minutes. **MAKES** 3 dozen cookies.

Sift together . . . $\frac{3}{4}$ cup sifted **Pillsbury's Best Enriched Flour***

1 teaspoon double-acting **baking powder**

$\frac{1}{2}$ teaspoon **salt**

Melt..... $\frac{1}{2}$ cup **butter** or margarine in large (2 qt.) saucepan. Add

1 cup firmly packed **brown sugar**; stir until dissolved.

Stir in $\frac{1}{3}$ cup **peach or apricot preserves or jam**

Add.....1½ cups quick-cooking **oatmeal** and the dry ingredients.

Mix thoroughly.

Cover a baking sheet with a sheet of aluminum foil; turn up the edge about $\frac{1}{2}$ inch all the way around. Spread dough in center to a 6-inch square.

Bake..... in slow oven (300° F.) 25 to 30 minutes. Cookie dough will spread during baking. Cool 15 minutes, then sprinkle with **confectioners' sugar** and cut into squares or bars. Store in tightly covered container.

**If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), omit salt and baking powder.*

Crisp Chocolate Tweedies

Senior Winner by Mrs. Harold R. Shippey, Westport, Connecticut

The coconut and grated chocolate in these crunchy oatmeal refrigerator cookies give them a “tweedy” effect.

BAKE at 350° F. for 10 to 12 minutes. **MAKES** 7 to 8 dozen cookies.

Sift together... 2¼ cups sifted Pillsbury's Best Enriched Flour*

1 teaspoon **salt**

1 teaspoon **soda**

Blend together... 1 cup **Crisco** (half butter may be used)

1 cup **sugar** and

1 cup firmly packed **brown sugar**, creaming well.

Add.....2 unbeaten **eggs** and

1 teaspoon **French's Vanilla**. Beat well.

Blend in..... the dry ingredients gradually.

Stir in 3 cups quick-cooking **oatmeal**

$\frac{1}{2}$ cup **coconut**, cut fine, and

1 cup firmly packed **brown sugar**, creaming well.

Divide..... dough in half. Place on waxed paper and shape into rolls, 1½ inches in diameter. Wrap in waxed paper. Chill at least two hours.

Cut..... into slices about $\frac{1}{4}$ inch thick and place on greased baking sheets.

Bake in moderate oven (350° F.) 10 to 12 minutes. Cool and store in tightly covered container.

**If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), omit salt and soda.*

Slice 'N Serve Cookies

Senior Winner by Mrs. Clyde Brethorst, Lodi, Wisconsin

Date and nut batter topped with maraschino cherries is baked, then rolled jelly roll fashion. An easy butter frosting and chopped pecans cover each roll. Slice cookies just before serving.

BAKE at 325° F. for 30 to 35 minutes. MAKES about 3 dozen cookies.

Prepare..... $\frac{3}{4}$ cup (5 oz.) **dates** by placing in a sieve and pouring boiling water over them. Cut fine with scissors or knife which has been dipped in hot water. Coat with 1 tablespoon **flour**.

Sift together.... $\frac{2}{3}$ cup sifted **Pillsbury's Best Enriched Flour***
 $\frac{1}{2}$ teaspoon double-acting **baking powder**
 $\frac{1}{2}$ teaspoon **salt**

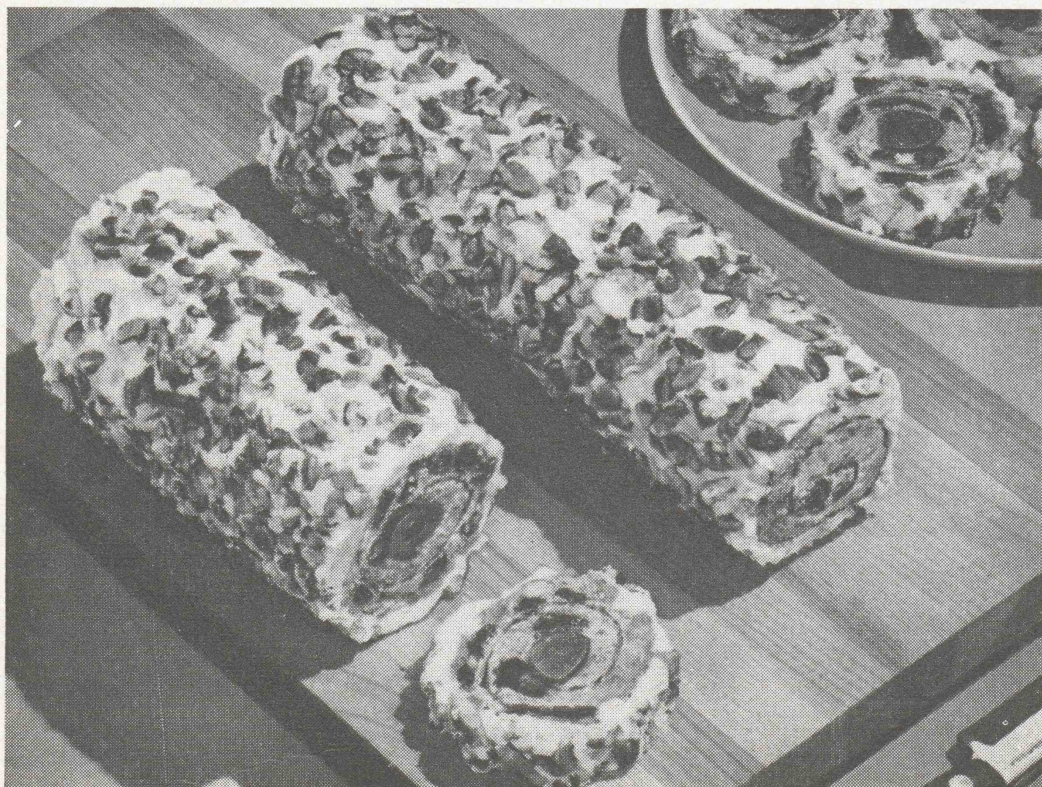
Beat.....3 **eggs** until foamy. Gradually add $\frac{3}{4}$ cup **sugar**, beating constantly until thick and ivory colored. Blend in $\frac{1}{2}$ teaspoon **French's Vanilla**.

Fold in..... the dry ingredients carefully but thoroughly. Then fold in

$\frac{1}{2}$ cup **Funsten's Pecans**, chopped fine, and the dates.

Spread..... in 15x11-inch jelly roll pan lined with waxed paper, then greased generously and floured lightly.

Drain.....20 **maraschino cherries**. Arrange 10 cherries across each end of batter about $\frac{1}{2}$ inch in from edge of pan.



- Bake** in slow oven (325° F.) 30 to 35 minutes.
Turn out hot cake onto waxed paper which has been sprinkled with
 1 tablespoon **confectioners' sugar**. Remove paper, trim
 the edges and cut crosswise into two 11x7½-inch rec-
 tangles.
Roll each rectangle tightly beginning with the cherry end.
 Wrap in waxed paper and chill.
Spread chilled rolls thinly with frosting and roll in
 1 cup **Funsten's Pecans**, chopped fine. Chill. To serve,
 cut in ¼ to ½-inch slices.

**If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), omit baking powder and salt.*

BUTTER FROSTING

Cream 2 tablespoons butter or margarine. Blend in 1¼ cups sifted confec-
 tioners' sugar alternately with 3 to 4 teaspoons cream. Add ¼ teaspoon
 French's Vanilla. Beat until creamy and smooth.

French Meringue Strips

Senior Winner

*Rich rolled cookies are spread with meringue, then sprinkled
 with sugar, cinnamon and chopped almonds before baking.
 Tender and delicate—nice to serve for a tea or reception.*

BAKE at 350° F. for 8 to 10 minutes. MAKES 8 dozen small cookies.*

- Sift together** 3 cups sifted **Pillsbury's Best Enriched Flour****
 ¾ cup **sugar** and
 ½ teaspoon **salt** into large bowl.
Cut in 1 cup **butter** or margarine (at room temperature) until
 particles are the size of small peas.
Beat 2 **egg yolks** slightly. Add enough **water** to measure ⅓
 cup. Sprinkle gradually over flour mixture, tossing
 lightly with fork until dough is moist enough to hold
 together. Form into a ball. Chill while making meringue.
Roll out chilled dough on lightly floured pastry cloth or board
 to a 20x15-inch rectangle. Spread thinly with meringue.
Combine 2 teaspoons **sugar**
 ½ teaspoon **French's Cinnamon** and
 1½ cups chopped **Funsten's Almonds**, blanched or un-
 blanched. Sprinkle over meringue. Press in slightly
 with spatula.* Cut into 3x1-inch bars. Place on un-
 greased baking sheets.
Bake in moderate oven (350° F.) 8 to 10 minutes until deli-
 cately browned. Store in tightly covered container.

**Dough and meringue may be covered tightly before baking and stored in refrig-
 erator up to 4 days.*

***If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south),
 omit salt.*

MERINGUE

Beat 2 egg whites with ⅛ teaspoon French's Cream of Tartar for 1 minute.
 Gradually add 2 cups sifted confectioners' sugar, beating constantly.
 Continue beating until very light. Fold in 1 teaspoon French's Vanilla.
 Cover with damp cloth while rolling out dough.

Cheese Round Abouts

Senior Winner by Mrs. Charles S. Coile, Winterville, Georgia

Rich, delectable cheese cookies with a refreshing, tangy frosting. Mrs. Coile keeps the shaped rolls of dough in refrigerator, bakes fresh cookies as needed.

BAKE at 425° F. for 12 to 15 minutes.

MAKES 8 dozen cookies.

- Shred**..... $\frac{1}{2}$ pound **American cheese** (2 cups); soften to room temperature. Add
 $\frac{1}{2}$ pound soft **butter** or margarine (1 cup); blend well.
- Blend in**..... $3\frac{1}{2}$ cups sifted **Pillsbury's Best Enriched Flour** gradually to make a very stiff dough.*
- Divide**..... dough in half; place on waxed paper and shape into two rolls, 12 inches long and 2 inches in diameter. Wrap in waxed paper. Chill until firm, at least 3 hours. (Dough may be stored in refrigerator up to 3 weeks and cookies baked as needed.)
- Cut**..... chilled dough into $\frac{1}{4}$ -inch slices. Place on well-greased baking sheets.
- Bake**..... in hot oven (425° F.) 12 to 15 minutes until golden brown. Immediately remove cookies from sheets with a spatula, one row at a time, using a long, continuous stroke. Cool and spread thinly with frosting, if desired. Or decorate cookies by pressing frosting through a pastry tube.

*If desired, $\frac{1}{2}$ cup Funsten's Pecans, chopped fine, may be added to half of dough. Cookies containing nuts need not be frosted.

LEMON ORANGE FROSTING

Blend together 1 teaspoon soft butter, 1 teaspoon orange juice and $\frac{1}{2}$ teaspoon ReaLemon or fresh lemon juice. Blend in $\frac{1}{2}$ cup sifted confectioners' sugar alternately with $\frac{3}{4}$ teaspoon cream. Thin with additional cream, a few drops at a time, if necessary. Frosts 3 dozen cookies.

Lemon Larks

Senior Winner by Mrs. W. J. Bellerose, West Roxbury, Mass.

Lemon and orange flavors perk up these easy-to-make drop cookies. A cloud of light meringue atop each one gives them a party touch.

BAKE at 350° F. for 15 to 18 minutes.

MAKES 3 dozen.

- Sift together**.....2 cups sifted **Pillsbury's Best Enriched Flour***
 1 teaspoon double-acting **baking powder**
 1 teaspoon **salt**
- Blend together**.. $\frac{2}{3}$ cup **Crisco** and
 $\frac{2}{3}$ cup **sugar**, creaming well.
- Add**.....2 unbeaten **egg yolks**
 1 teaspoon grated **lemon rind**
 1 teaspoon grated **orange rind** and
 1 tablespoon **lemon juice**. Beat well.

- Measure**..... $\frac{2}{3}$ cup **light cream** or undiluted evaporated milk. Add alternately with dry ingredients to creamed mixture.
- Drop**..... by rounded teaspoonfuls at least 2 inches apart onto lightly greased baking sheets. Flatten cookies by pressing with bottom of glass which has been well greased, then dipped into **sugar** each time. Decorate with meringue, using a spoon or pastry tube.
- Bake**..... in moderate oven (350° F.) 15 to 18 minutes until delicately browned.

**Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south) is not recommended for use in this recipe.*

MERINGUE

Beat 2 egg whites with $\frac{1}{4}$ teaspoon French's Cream of Tartar until slight mounds form when beater is raised. Add $\frac{1}{2}$ cup sugar gradually, beating well after each addition. Continue beating until meringue stands in stiff, glossy peaks when beater is raised.

Molasses Orange Gingerlades

Senior Winner by Mrs. W. S. Hooper, Minneapolis, Minnesota

Double-decker bars with a spicy molasses flavor. Orange marmalade helps keep them moist; orange icing goes between the layers.

BAKE at 400° F. for 12 to 15 minutes.

MAKES 4 dozen cookies.

Sift together... $2\frac{1}{2}$ cups sifted **Pillsbury's Best Enriched Flour***

$\frac{1}{2}$ teaspoon **salt**

$\frac{1}{4}$ teaspoon **soda**

$\frac{1}{2}$ teaspoon **French's Ginger**

$\frac{1}{2}$ teaspoon **French's Cinnamon**

$\frac{1}{4}$ teaspoon **French's Nutmeg**

Blend together... $\frac{1}{2}$ cup **Crisco**

$\frac{1}{3}$ cup **molasses** and

$\frac{1}{2}$ cup firmly packed **brown sugar**, creaming well.

Add..... $\frac{1}{2}$ cup **orange marmalade**; mix well.

Measure..... $\frac{1}{4}$ cup cool strong **coffee**. Add alternately with the dry ingredients to creamed mixture. Blend thoroughly after each addition. Spread into two well-greased and lightly floured 13x9x2-inch pans.**

Bake..... in moderately hot oven (400° F.) 12 to 15 minutes. Cool in pans for 5 to 10 minutes, then cut into 2x1-inch bars. Remove from pans with spatula; cool thoroughly on wire rack. Place bars together sandwich-style with orange icing. Store in tightly covered container.

**If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), omit salt and soda.*

***If only one 13x9x2-inch pan is available, dough may be baked half at a time. Cover remaining dough while first pan is baking.*

ORANGE ICING

Combine 2 cups sifted confectioners' sugar, 2 tablespoons soft butter, 1 teaspoon grated orange rind and 2 to 3 tablespoons orange juice. Beat until smooth and creamy.

Lemon Cheese Snaps

Junior Winner by Miss Joan C. Bechert, South Miami, Florida

Swiss cheese, cream cheese and nuts combine in a crisp, delicately-flavored rolled cookie. Lemon icing fills these sandwich-style cookies.



BAKE at 375° F. for 6 to 8 minutes. MAKES 4 dozen cookies.

Sift together... 1 $\frac{3}{4}$ cups sifted **Pillsbury's Best Enriched Flour***

$\frac{1}{2}$ teaspoon **salt**

$\frac{1}{8}$ teaspoon **soda**

$\frac{1}{2}$ teaspoon **French's Cinnamon**

Blend together... $\frac{1}{3}$ cup **Crisco**
 $\frac{1}{4}$ cup shredded **Swiss cheese** and
 3 ounces ($\frac{1}{3}$ cup) **cream cheese**. Gradually add
 $\frac{2}{3}$ cup **sugar**, creaming well.

Add..... 1 **egg yolk**
 1 teaspoon grated **lemon rind** and
 1 tablespoon **lemon juice**. Beat well.

Blend in..... the dry ingredients and
 $\frac{1}{3}$ cup **nuts**, chopped fine.

Roll out..... on floured pastry cloth or board to $\frac{1}{16}$ to $\frac{1}{8}$ -inch thickness. Cut into rounds or other shapes with 2-inch cutter. Place on lightly greased baking sheets.

Bake..... in moderate oven (375° F.) 6 to 8 minutes until edges are delicately browned. Transfer to racks immediately. Cool. Place cookies together with icing, sandwich-style.

**If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), omit salt and soda.*

LEMON ICING

Blend together 1 $\frac{1}{2}$ cups sifted confectioners' sugar, 2 tablespoons cream and 1 teaspoon lemon juice. Beat until smooth and creamy. Use $\frac{1}{2}$ teaspoon between each pair of cookies.

Rainbow Cookies

Junior Winner by Audrey Sassetti, Oak Park, Illinois

Four colors of rich sugar cookie dough, all from one mixing, are shaped into strips, then rolled together to give multi-colored effect. After baking, put cookies together in two's with a creamy peanut butter filling.



BAKE at 350° F. for 8 to 10 minutes. MAKES 2 dozen filled or 4 dozen unfilled cookies.

Blend together... 1 cup **butter** (or half Crisco plus $\frac{1}{2}$ teaspoon salt)
 1 teaspoon **French's Vanilla** and
 1 cup sifted **confectioners' sugar**, creaming well.

Blend in..... $2\frac{1}{2}$ cups sifted **Pillsbury's Best Enriched Flour** gradually.

Divide..... dough into four parts. Color one part red, one yellow and one green by adding 4 drops **French's Food Coloring** to each. Blend color into dough thoroughly with spoon or knead in with hands. Leave fourth portion uncolored. You will have four portions of dough, each a different color.

Shape..... one-fourth of each color dough into a long strip $\frac{1}{2}$ inch thick. Place the four strips side by side on floured pastry cloth or board.

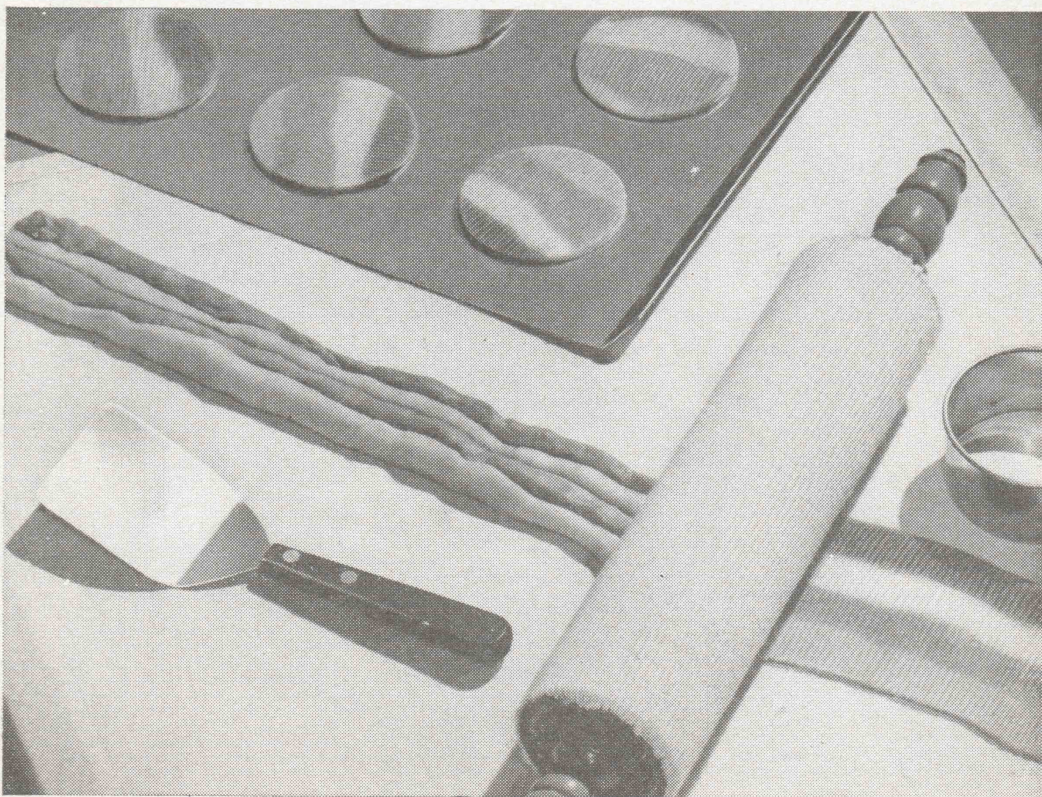
Roll out..... lengthwise into a long strip $2\frac{1}{2}$ to 3-inches wide and $\frac{1}{8}$ -inch thick. Cut into rounds with $2\frac{1}{2}$ -inch cutter so that each cookie has 4 colored stripes.

Repeat..... this process three more times, using remaining dough. Reroll all extra pieces of dough together to $\frac{1}{8}$ -inch thickness and cut into rounds. Cookies made from this dough will be marbled. Place on greased baking sheets.

Bake..... in moderate oven (350° F.) 8 to 10 minutes. Do not brown. Cool. Place cookies together with peanut butter filling, sandwich-style, if desired. Or serve cookies plain. Store in tightly covered container.

PEANUT BUTTER FILLING

Combine $\frac{1}{3}$ cup firmly packed brown sugar and 1 tablespoon flour in saucepan. Add $\frac{1}{2}$ cup water. Cook over medium heat, stirring constantly, until thickened. Remove from heat; add $\frac{1}{4}$ cup creamy-style peanut butter. Use 1 teaspoon between each pair of cookies.



1st
PRIZE WINNER

GRAND NATIONAL

JUNIOR CONTEST

\$3,000

BY JOANNE



Marbapple Ginger Cake

L. LITTLEY, BLUFF POINT, NEW YORK

Creamy yellow and molasses-spice batters are marbled together, then baked over a spicy cooked apple mixture. Turn the tender, fine-textured cake upside down after baking and serve with whipped cream.

Joanne Littley's baking achievement—an upside down ginger cake—brought her the top prize in junior contest.



BAKE at 350° F. for 50 to 60 minutes.

MAKES 13x9x2-inch cake.*

Combine..... 4 cups (4 to 5 medium) cooking **apples**, pared and sliced

1 cup **sugar**

1 tablespoon **flour**

1 teaspoon **French's Cinnamon**

2 tablespoons **butter** or margarine

2 tablespoons **water** and

1 tablespoon **RealLemon juice** or fresh lemon juice in saucepan. Cook over medium heat, occasionally stirring gently, until apples are tender. Pour into well-greased 13x9x2-inch pan.*

Sift together... 2 $\frac{1}{4}$ cups sifted **Pillsbury's Best Enriched Flour****

2 teaspoons double-acting **baking powder**

1 teaspoon **French's Ginger**

$\frac{1}{2}$ teaspoon **salt**

Blend together... $\frac{1}{2}$ cup **Crisco** and
1 cup **sugar**, creaming well.

Add..... 2 unbeaten **eggs**, one at a time, beating well after each.

Measure..... $\frac{2}{3}$ cup **milk**. Add alternately with the dry ingredients to creamed mixture, beginning and ending with dry ingredients. Blend thoroughly after each addition. (With electric mixer use low speed.)

Place..... half of batter in second bowl. Blend in

$\frac{1}{4}$ cup **molasses**

1 teaspoon **French's Cinnamon**

$\frac{1}{4}$ teaspoon **French's Cloves**

$\frac{1}{4}$ teaspoon **French's Nutmeg** and

$\frac{1}{4}$ teaspoon **soda**.

Spoon..... light and dark batters alternately over apples in pan.

Bake..... in moderate oven (350° F.) 50 to 60 minutes. Cool in pan 15 to 20 minutes, then invert on serving plate or on wire rack covered with waxed paper. Serve warm or cold, plain or with whipped cream.

*If desired, ingredients may be cut in half and cake baked in 8x8x2-inch pan for 40 to 50 minutes.

**If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), omit baking powder, salt and soda.



\$2,000

BY RENNY



Blueberry Boy-Bait

POWELL, CHICAGO, ILLINOIS

A quick coffee cake-like dessert just filled with blueberries (use fresh, frozen or canned). Part of a rich butter crumb mixture goes into the cake; the rest is sprinkled on top for a "frosted" effect.



Renny Powell bakes this unusual blueberry dessert often when her teen-age friends gather for a snack.

BAKE at 350° F. for 40 to 50 minutes.

MAKES 12x8x2-inch cake.

Sift together 2 cups sifted **Pillsbury's Best Enriched Flour*** and
1½ cups **sugar** into large mixing bowl.

Cut in ⅔ cup **butter** or margarine until particles are the size of
small peas. Measure ¾ cup of this mixture and reserve
for crumb topping.

Add 2 teaspoons double-acting **baking powder**
1 teaspoon **salt**
2 unbeaten **egg yolks** and
1 cup **milk** to remaining crumb mixture in bowl.

Beat for 3 minutes, 150 strokes per minute, until well blended.
(With electric mixer beat at low speed for 3 minutes.)

Beat 2 **egg whites** until stiff but not dry. Fold gently but
thoroughly into batter. Spread in well-greased and
lightly floured 12x8x2-inch pan.

Arrange 1 cup drained **blueberries** (fresh, frozen or canned) over
batter. Sprinkle with reserved ¾ cup crumb mixture.

Bake in moderate oven (350° F.) 40 to 50 minutes. Serve
warm or cold with whipped cream for dessert. Or,
serve warm as coffee cake.

**If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), omit baking powder and salt.*

\$1,000 Chocolate

BY LINDA C. MARTAN,



These crisp chocolate oatmeal cookies are chock full of chewy dates and currants. They are rolled in confectioners' sugar and chopped nuts before baking. The twin dots are chocolate bits.

Teen-ager Linda Martan proudly shows her clever and original chocolate cookies which earned a \$1,000 prize.

BAKE at 375° F. for 10 to 12 minutes. **MAKES** about 5 dozen cookies.

Simmer $\frac{1}{2}$ cup **dates**, cut fine, in
 $\frac{1}{4}$ cup **water** in saucepan until soft, 2 to 3 minutes. Cool.

Open 1 package (6 oz.) **Rockwood Chocolate Bits**. Melt $\frac{2}{3}$
cup over hot water. (Reserve remaining $\frac{1}{3}$ package.)

Sift together... $1\frac{1}{2}$ cups sifted **Pillsbury's Best Enriched Flour***
1 teaspoon **salt**
 $\frac{1}{2}$ teaspoon **soda**

Blend together... $\frac{3}{4}$ cup **Crisco** and
 $1\frac{1}{2}$ cups firmly packed **brown sugar**, creaming well.

Add 1 **egg**, unbeaten
1 teaspoon **French's Vanilla** and the melted chocolate.
Beat well.

Blend in..... the dry ingredients gradually.

Stir in..... $\frac{1}{2}$ cup quick-cooking **oatmeal**
1 cup **currants or raisins** and the cool dates. Chill if
necessary for easy handling.

Drop..... by rounded teaspoonfuls into
 $\frac{1}{2}$ cup sifted **confectioners' sugar**. Coat thoroughly with
sugar and form into balls. Dip tops into
 $\frac{1}{2}$ cup finely chopped **nuts**. Place on greased baking
sheets. Press two of the reserved chocolate bits close
together into the top of each cookie.

Bake in moderate oven (375° F.) 10 to 12 minutes. Cool 1
minute before removing from baking sheets. Cool
thoroughly and store in tightly covered container.

**If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), omit salt and soda.*

Twin Dots

NIAGARA FALLS, NEW YORK



Holiday Treat

Senior Winner by Mrs. Milton Wruble, Kalamazoo, Michigan



Sweet raisins and tangy apricots give delightful flavor and color to this quick-to-mix nut bread. Bake the moist loaves either in No. 2 cans or in loaf pans.

BAKE at 350° F. for 50 to 60 minutes.

MAKES four loaves.

Combine $1\frac{1}{2}$ cups (12 oz. can) **apricot nectar**
 $1\frac{1}{2}$ cups **raisins** and
 $\frac{1}{3}$ cup **dried apricots** (about 12), cut fine, in saucepan;
 simmer 5 minutes.

Add 1 tablespoon grated **orange rind**. Cool.

Sift together ... $2\frac{3}{4}$ cups sifted **Pillsbury's Best Enriched Flour***
 2 teaspoons **soda** and
 1 teaspoon **salt**. Add
 $\frac{1}{2}$ cup **walnuts**, chopped.

Blend together ... 1 tablespoon **Crisco** and
 1 cup **sugar**.

Add 1 unbeaten **egg** and
 $\frac{1}{3}$ cup **cream**; beat well.

Blend in the dry ingredients alternately with the fruit to creamed mixture, beginning and ending with dry ingredients. Blend thoroughly after each addition. (With electric mixer use low speed.)

Turn..... into four well-greased No. 2 cans or two well-greased and lightly floured $8\frac{1}{2} \times 4\frac{1}{2} \times 2\frac{1}{2}$ -inch pans.

Bake..... in moderate oven (350° F.) 50 to 60 minutes. Cool thoroughly before slicing.

**If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), decrease soda to $\frac{1}{2}$ teaspoon and omit salt.*

Ye Olde Saffron Braids

Senior Winner by Mrs. John Vuolle, Calumet, Michigan

Saffron lovers will find these fruited golden yeast rolls very appetizing, but omit the saffron if you prefer. A coffee-sugar glaze makes them glisten.

BAKE at 350° F. for 17 to 20 minutes.

MAKES 3 dozen rolls.

Combine..... $\frac{1}{4}$ teaspoon **French's Saffron*** and $\frac{1}{4}$ cup **boiling water** in a cup. Let cool to lukewarm. Do not strain.

Combine..... $\frac{3}{4}$ cup lukewarm scalded **milk**
 $\frac{1}{2}$ cup **sugar**
 1 teaspoon **salt****
 $\frac{1}{2}$ teaspoon **French's Ground Cardamom** and the cooled saffron in large bowl.

Add..... 1 cake compressed **yeast**, crumbled (or 1 package active dry yeast dissolved as directed on package***); mix well. Let stand 5 minutes.

Stir in..... $\frac{1}{3}$ cup melted **Crisco**, cooled
 2 **eggs**, unbeaten
 $\frac{1}{2}$ cup **raisins** and
 $\frac{1}{4}$ cup **citron**, chopped fine. Mix thoroughly.

Add gradually. $3\frac{1}{2}$ to 4 cups sifted **Pillsbury's Best Enriched Flour**** to form a stiff dough.

Knead..... on well-floured board until smooth and satiny, about 5 minutes. Place in greased bowl and cover.

Let rise..... in warm place (85° to 90° F.) until doubled in bulk, about 2 hours.

Shape..... dough into $\frac{1}{2}$ -inch strips, 4 inches long. Seal top ends of three strips; braid and fasten ends. Place on greased baking sheets. Cover.

Let rise..... in warm place until light, 1 to $1\frac{1}{2}$ hours.

Bake..... in moderate oven (350° F.) 12 to 15 minutes until golden brown. Remove from oven and brush with a mixture of
 $\frac{1}{3}$ cup **sugar** and
 2 tablespoons strong **coffee**. Return to oven and bake for 5 minutes longer.

**If desired, saffron may be omitted and the $\frac{1}{4}$ cup water added with milk.*

***If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), omit salt.*

****The amount of water used to dissolve dry yeast should be subtracted from amount of milk in recipe.*

Walnut Honey Loaf

Senior Winner by Mrs. B. J. Feeney, Los Angeles, California

This quick honey nut loaf looks like a yeast bread, has a wonderful flavor. Light in color when it goes into the oven, it turns a rich brown as it bakes.



BAKE at 325° F. for 75 to 90 minutes.

MAKES one loaf.

Combine. 1 cup **honey**
 1 cup **milk** and
 $\frac{1}{2}$ cup **sugar** in 3-quart saucepan. Heat over medium
 heat, stirring constantly, just until sugar is dissolved.
 (Mixture will be lukewarm.) Cool.

Sift together. . . . $2\frac{1}{2}$ cups sifted **Pillsbury's Best Enriched Flour***
 1 teaspoon **soda**
 1 teaspoon **salt**

Add. the dry ingredients
 $\frac{1}{2}$ cup **walnuts**, chopped
 $\frac{1}{4}$ cup **Crisco** and
 2 unbeaten **egg yolks** (or 1 egg) to the cooled honey-
 milk mixture.

Beat. for 2 minutes, 300 strokes, until well blended. Turn
 into 9x5x3-inch pan which has been generously greased
 and lightly floured on the bottom only. (Or line with
 heavy waxed paper.)

Bake. in slow oven (325° F.) 75 to 90 minutes. Cool for 15
 minutes. Remove from pan and let cool on wire rack.

**Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south) is not recommended for use in this recipe.*

Plum Perfect Coffee Cake

Senior Winner by Mrs. Harold B. Shepard, Independence, Mo.

Strained "baby food" plums drizzled over the batter, plus a sweet and spicy streusel nut topping, makes this quick coffee cake "plum perfect."



BAKE at 375° F. for 40 to 45 min. MAKES 8-inch square coffee cake.

Sift together . . . $1\frac{1}{2}$ cups sifted **Pillsbury's Best Enriched Flour***
 2 teaspoons double-acting **baking powder**
 1 teaspoon **salt**

Combine $\frac{1}{3}$ cup **salad oil**
 $\frac{1}{2}$ cup **sugar** and
 1 unbeaten **egg** in mixing bowl. Beat until well combined.

Measure. $\frac{2}{3}$ cup **milk**. Add alternately with the dry ingredients to sugar-oil mixture, blending well after each addition. Turn into well-greased and lightly floured 8x8x2-inch pan.

Drizzle. 1 can (5 oz.) strained **plums** (baby food) over batter.

Combine. $\frac{1}{4}$ cup **brown sugar**
 1 tablespoon **flour**
 $\frac{1}{2}$ teaspoon **French's Cinnamon**
 1 tablespoon melted **butter** or margarine and
 $\frac{1}{2}$ cup **Funsten's Pecans**, chopped fine. Sprinkle over batter.

Bake. in moderate oven (375° F.) 40 to 45 minutes. Serve warm.

**If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), omit baking powder and salt.*

Ham Chutney Canapes

Senior Winner by Mrs. Fred N. Kerwin, Grand Rapids, Michigan

A tantalizing ham, cheese and chutney mixture is spread on light, tender biscuit halves which are then broiled until piping hot and bubbly.



BAKE at 450° F. for 10 to 12 minutes.

MAKES 4 dozen.

Sift together. 2 cups sifted **Pillsbury's Best Enriched Flour***
 3 teaspoons double-acting **baking powder** and
 1 teaspoon **salt** into mixing bowl.

Cut in. $\frac{1}{3}$ cup **Crisco** until particles are the size of small peas.

Combine. 1 **egg** and enough **water** to measure $\frac{3}{4}$ cup liquid. Beat slightly with fork to blend. Add to flour-shortening mixture all at once; mix only until all flour is moistened.

Roll out. on floured pastry cloth or board to $\frac{1}{4}$ -inch thickness. Cut into rounds with 2-inch cutter. Place on ungreased baking sheet.

Bake. in hot oven (450° F.) 10 to 12 minutes. Split in half; spread generously with ham-cheese spread. Place under broiler for 2 to 3 minutes until hot and bubbly. Serve warm, garnished with a tiny sprig of parsley, if desired.

HAM-CHEESE SPREAD

Combine. $\frac{1}{4}$ cup soft **butter** or margarine
 $\frac{1}{2}$ cup shredded sharp **cheese**
 1 teaspoon grated **onion**
 1 cup ground cooked **ham**
 $\frac{1}{4}$ cup finely chopped **chutney** or pickle relish
 $\frac{1}{16}$ teaspoon **French's Cloves**
 $\frac{1}{4}$ cup chopped **parsley** and
 $\frac{1}{4}$ cup **cream**. Mix thoroughly.

**If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), omit baking powder and salt.*

Sausage Snacks

Junior Winner by Phil Hooper, Minneapolis, Minnesota

Tiny sausages are wrapped in a savory biscuit dough, then rolled in grated Parmesan cheese. For snacks, bake early in day, then reheat just before serving.



BAKE at 400° F. for 12 to 15 minutes.

MAKES about 20.

Sift together..... 1 cup sifted **Pillsbury's Best Enriched Flour***

2 teaspoons double-acting **baking powder**

$\frac{1}{2}$ teaspoon **French's Onion Salt**

$\frac{1}{4}$ teaspoon **salt** and

$\frac{1}{4}$ teaspoon **soda** into mixing bowl.

Cut in..... $\frac{1}{4}$ cup **Crisco** until mixture resembles coarse meal. Add 1 teaspoon **parsley**, dried or chopped fresh.

Add..... $\frac{1}{3}$ cup **buttermilk** or sour milk; mix only until all flour is dampened. Knead gently on floured pastry cloth or board for a few seconds.

Sprinkle..... $\frac{1}{4}$ cup grated **Parmesan cheese** over board. Roll out dough to rectangle about $\frac{1}{8}$ inch thick.

Open..... 1 can (9 oz.) **cocktail or Vienna sausages**.

Cut..... rolled dough into squares $\frac{1}{2}$ inch larger than length of sausages. Place a sausage on each square. Moisten edges of dough; wrap around to enclose sausage and pinch edges together. Place on greased baking sheet.

Bake..... in moderately hot oven (400° F.) 12 to 15 minutes. These snacks may be prepared early in the day, then reheated in a 350° F. oven for 5 minutes before serving.

**If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), omit baking powder and salt.*

Up-To-Date Bread

Senior Winner by Mrs. Antoinette Jordan, Providence, R. I.

There's the rich flavor of dates and nuts in this dark yeast bread which is wonderful fresh or toasted. A sparkling orange glaze tops each loaf.



BAKE at 375° F. for 40 to 45 minutes.

MAKES 3 loaves.

Heat..... 2 cups **milk** in top of double boiler over boiling water. Add $1\frac{1}{2}$ cups **dates**, chopped. Cook for 10 minutes. Cool to lukewarm.

- Soften**.....2 cakes compressed **yeast** (or 2 packages active dry yeast) in
 $\frac{1}{2}$ cup lukewarm **water**. Let stand 5 minutes.
- Combine**.....2 tablespoons **Crisco**
 2 tablespoons **sugar**
 1 tablespoon **salt*** and
 1 cup scalded **milk** in large bowl. Cool to lukewarm.
- Add**.....1 cup **nuts**, ground or chopped fine, the date-milk mixture and the softened yeast.
- Blend in**... $8\frac{1}{2}$ to 9 cups sifted **Pillsbury's Best Enriched Flour*** to form a stiff dough.
- Knead**.....on well-floured board until smooth and satiny, 8 to 10 minutes. Place in greased bowl and cover.
- Let rise**.....in warm place (85° to 90° F.) until doubled in bulk, about 2 hours.
- Divide**.....dough into 3 equal parts. Shape into loaves. Place in greased 9x5x3-inch pans. Cover.
- Let rise**.....in warm place until light, 45 to 60 minutes.
- Bake**.....in moderate oven (375° F.) 35 minutes until dark golden brown. Brush with glaze. Return to oven and bake for 5 to 10 more minutes.

*If you use *Pillsbury's Best Enriched Self-Rising Flour* (sold in parts of the south), omit salt.

ORANGE GLAZE

Combine 2 tablespoons sugar and 2 tablespoons orange juice. Mix well.



Flaky Butter Brioche

Senior Winner by Sra. Amparo Feliciano, Ceiba, Puerto Rico

Light, delicate, flaky . . . these attractive golden yellow rolls look just like those from a French pastry shop. They are most tempting served piping hot with butter.



BAKE at 350° F. for 20 to 25 minutes.

MAKES 2 dozen rolls.

Soften 1 cake compressed **yeast** (or 1 package active dry yeast) in $\frac{1}{4}$ cup lukewarm **water**. Let stand 5 minutes.

Combine 1 cup scalded **milk**
 $\frac{1}{3}$ cup **sugar** and
 1 teaspoon **salt*** in large mixing bowl. Cool to lukewarm.

Blend in 2 **eggs**, well beaten
 $\frac{1}{2}$ cup melted **butter** or margarine and the softened yeast.

Add gradually . 5 to 5 $\frac{1}{2}$ cups sifted **Pillsbury's Best Enriched Flour*** to form a stiff dough.

Knead on well-floured board for 2 minutes. Place in greased bowl and cover.

Let rise in warm place (85° to 90° F.) until doubled in bulk, about 2 hours.

Shape three-fourths of dough into two dozen 2-inch balls. Place in well-greased muffin pans or small tart shells.

Shape remaining dough into two dozen $\frac{3}{4}$ -inch balls, tapering one side to a point. Press deep indentation in large balls and insert tapered side of small balls. Cover.

Let rise in warm place until doubled in bulk, 45 to 60 minutes. If small balls roll to the side during rising, replace in center of large balls before baking.**

Bake in moderate oven (350° F.) 20 to 25 minutes. Remove from pan. Serve warm.

**If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), omit salt.*

***If desired, brush with egg glaze made by beating 1 egg yolk with 1 tablespoon cream.*

Caraway Bran Bread

Senior Winner by Mrs. Herbert Larson, Tamarack, Minnesota

Caraway seed and whole bran cereal are combined in a yeast loaf with a wonderful flavor and dark brown color.

BAKE at 375° F. for 40 to 45 minutes.

MAKES two loaves.

Combine $1\frac{1}{2}$ cups **water**
1 cup scalded **milk** and
1 cup ready-to-eat **whole bran cereal** in large mixing bowl. Cool to lukewarm.

Add 1 cake compressed **yeast**, crumbled (or 1 package active dry yeast dissolved as directed on package*); mix well. Let stand 5 minutes.

Blend in $\frac{1}{4}$ cup dark **molasses**
 $\frac{1}{4}$ cup melted **Crisco**
2 tablespoons **sugar**
2 teaspoons **salt**** and
1 teaspoon **French's Caraway Seed**; mix well.

Add gradually . $5\frac{1}{2}$ to 6 cups sifted **Pillsbury's Best Enriched Flour**** to form a stiff dough.

Knead on well-floured board until dough is smooth and satiny, 5 to 7 minutes. Place in greased bowl and cover.

Let rise in warm place (85° to 90° F.) until doubled in bulk, about $1\frac{1}{2}$ hours. Punch down dough; turn and cover.

Let rise in warm place for 30 minutes.

Place dough on floured board and divide in half; mold into two balls. Cover and let stand 15 minutes for easy handling. Shape into loaves; place in well-greased 9x5x3-inch pans. Cover.

Let rise in warm place until doubled in bulk, 45 to 60 minutes.

Bake in moderate oven (375° F.) 40 to 45 minutes.

**The water used to dissolve dry yeast should be subtracted from water in recipe.*

***If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), omit salt.*

Cheesy Fiesta Squares

Senior Winner by Mrs. John J. Dutton, Algona, Iowa

Sour cream-herb biscuits with a smoky cheese topping.

BAKE at 450° F. for 12 to 15 minutes.

MAKES 16.

Sift together 2 cups sifted **Pillsbury's Best Enriched Flour***

1 teaspoon **soda**

1 teaspoon double-acting **baking powder** and

$\frac{1}{2}$ teaspoon **salt** into mixing bowl

Combine $1\frac{1}{4}$ cups **sour cream**

1 tablespoon chopped **pimiento** and

1 tablespoon chopped **chives** (or 2 teaspoons onion and 1 tablespoon parsley). Add to the dry ingredients all at once; mix only until all flour is moistened.

Roll out on well-floured board to a 10-inch square, about $\frac{1}{2}$ inch thick. Cut into sixteen $2\frac{1}{2}$ -inch squares. Place on greased baking sheet.

Bake in hot oven (450° F.) 12 to 15 minutes. Remove from oven and spread with cheese topping*. Return to oven for 1 to 3 minutes until topping melts and spreads over biscuits. Serve hot.

**If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), decrease soda to $\frac{1}{4}$ teaspoon; omit baking powder and salt.*

CHEESE TOPPING

Blend together one 5-oz. jar smoky cheese spread, 2 tablespoons sweet or sour cream and 1 teaspoon French's Worcestershire Sauce.

Old Country Raisin Loaf

Junior Winner by Ruth Lietz, Brownton, Minnesota

Slices of this moist quick raisin-nut bread are wonderful plain—or spread with butter or cream cheese.

BAKE at 350° F. for 50 to 60 minutes.

MAKES three loaves.

Sift together 3 cups sifted **Pillsbury's Best Enriched Flour***

1 teaspoon **soda**

$\frac{1}{2}$ teaspoon double-acting **baking powder**

1 teaspoon **salt**

Grind together . . . 1 cup **raisins**

$\frac{1}{4}$ cup **walnuts**

Blend together . . . $\frac{1}{3}$ cup **Crisco**

1 cup firmly packed **brown sugar** and the raisin-nut mixture in large bowl.

Add 1 unbeaten **egg**; beat well.

Measure 1 cup **sour milk** or buttermilk; add alternately with the dry ingredients to raisin-nut mixture. Blend thoroughly after each addition.

Turn into three well-greased No. 2 cans or two well-greased and lightly floured $8\frac{1}{2} \times 4\frac{1}{2} \times 2\frac{1}{2}$ -inch pans.

Bake in moderate oven (350° F.) 50 to 60 minutes. Cool 10 to 15 minutes before removing from cans.

**If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), decrease soda to $\frac{1}{4}$ teaspoon; omit salt and baking powder.*

Peanut Banana Bread

Junior Winner by Genevieve George, Pemberville, Ohio

Chopped peanuts in the loaf and peanut butter frosting on top make this banana bread different.

BAKE at 350° F. for 60 to 70 minutes.

MAKES one loaf.

Sift together..... 2 cups sifted **Pillsbury's Best Enriched Flour***

2 teaspoons double-acting **baking powder**

1 teaspoon **salt**

$\frac{1}{4}$ teaspoon **soda**

Blend together... $\frac{1}{3}$ cup **Crisco** and

$\frac{1}{2}$ cup **sugar**, creaming well.

Add..... 2 **eggs**, unbeaten

$\frac{3}{4}$ cup mashed ripe **banana** (2 small or 1 large) and

$\frac{1}{3}$ cup **milk**; beat well.

Stir in..... the dry ingredients and

$\frac{1}{2}$ cup **peanuts**, chopped. Mix thoroughly. Turn into well-greased 9x5x3-inch pan.

Bake..... in moderate oven (350° F.) 60 to 70 minutes. Let cool in pan 5 minutes before turning out. Frost while warm, if desired.

**If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), omit baking powder, salt and soda.*

PEANUT BUTTER FROSTING

Combine $\frac{1}{2}$ cup sifted confectioners' sugar, 2 tablespoons peanut butter and 2 tablespoons cream; beat well. Thin with a few drops additional cream, if necessary.

No-Knead Golden Loaves

Junior Winner by Shirley Koller, Somerset, California

Bread-in-the-round . . . a moist loaf, easy to make.

BAKE at 400° F. for 40 to 45 minutes.

MAKES two loaves.

Combine..... $1\frac{1}{2}$ cups lukewarm **water**

1 cake compressed **yeast**, crumbled (or 1 package active dry yeast)

1 tablespoon **sugar** and

2 teaspoons **salt*** in large bowl. Let stand 5 minutes; mix well.

Add gradually... 4 cups sifted **Pillsbury's Best Enriched Flour*** to form a stiff dough; mix until well blended, about 2 minutes. Place in greased bowl and cover.

Let rise..... in warm place (85° to 90° F.) until doubled in bulk, about $1\frac{1}{2}$ hours.

Toss lightly..... on well-floured board about 1 minute to coat dough with flour. Divide in half; shape into two round loaves. Place in two 6-inch round casseroles which have been greased and sprinkled with **corn meal**. Or place on a greased baking sheet. Cover.

Let rise..... in warm place until doubled in bulk, 30 to 60 minutes. Brush with slightly beaten **egg white**.

Bake..... in moderately hot oven (400° F.) 40 to 45 minutes.

**If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), omit salt.*

Shrimp Cocktail Rolls

Senior Winner by Mrs. Dorothy M. Proctor, Seymour, Indiana



Tucked inside each "seashell" roll is a shrimp with its own zesty sauce. Parmesan cheese and corn meal are sprinkled over before baking. Serve hot as appetizers or snacks.

BAKE at 375° F. for 15 to 20 minutes. MAKES about 3 dozen rolls.

- Combine**.....1 cup lukewarm **buttermilk** or sour milk
 1 tablespoon prepared **horseradish**
 1 teaspoon **salt***
 1 teaspoon **sugar**
 $\frac{1}{4}$ teaspoon **soda** and
 3 tablespoons melted **Crisco**. (If desired, sweet milk may be substituted for buttermilk and soda omitted.)
- Add**.....1 cake compressed **yeast**, crumbled (or 1 package active dry yeast dissolved as directed on package**). Let stand 5 minutes; mix well.
- Blend in**..... $2\frac{1}{2}$ cups sifted **Pillsbury's Best Enriched Flour**,* half at a time. Mix thoroughly after each addition. Cover and let stand 10 minutes. Prepare shrimp sauce.
- Knead**.....dough on well-floured board until smooth, about 2 minutes. Roll out to $\frac{1}{4}$ -inch thickness. Cut into rounds with $2\frac{1}{2}$ -inch cutter. Make a crease across each round slightly off center. Do not cut through dough. Place about $\frac{1}{4}$ teaspoon shrimp sauce on each round.

Open 1 can (5 oz.) small **shrimp**. Place one shrimp on the larger side of each round. Fold over small side of round so back of shrimp shows. Press edges together well to seal. Twist each end once or twice. Place on greased baking sheets. Curve ends slightly to resemble a shell; press ends flat with floured fork. Cover.

Let rise in warm place (85° to 90° F.) until doubled in bulk, 30 to 45 minutes. Brush with 2 tablespoons melted **butter** or margarine.

Combine 2 tablespoons **Parmesan cheese** and 1 tablespoon **corn meal**. Sprinkle over rolls.

Bake in moderate oven (375° F.) 15 to 20 minutes until golden brown. Serve warm.

**If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), omit salt.*

***The amount of water used to dissolve dry yeast should be subtracted from the amount of buttermilk in recipe.*

SHRIMP SAUCE

Combine 3 tablespoons catsup, 2 teaspoons prepared horseradish and $\frac{1}{4}$ teaspoon French's Worcestershire Sauce. Mix well.

Four Seasons Fruit Loaf

Senior Winner by Mrs. Philip Neef, Homedale, Idaho

Cottage cheese, dried prunes and apricots make this nutritious quick bread moist and colorful.



BAKE at 350° F. for 60 to 65 minutes.

MAKES one loaf.

Sift together 2 cups sifted **Pillsbury's Best Enriched Flour***
 $1\frac{1}{2}$ teaspoons double-acting **baking powder**
 $\frac{1}{2}$ teaspoon **soda**
 $\frac{1}{2}$ teaspoon **salt**

Blend together .. $\frac{1}{2}$ cup **Crisco** and
 $\frac{2}{3}$ cup firmly packed **brown sugar**, creaming well.

Add 2 unbeaten **eggs**, one at a time, beating well after each.

Measure $\frac{1}{2}$ cup **milk**. Add alternately with the dry ingredients to creamed mixture, beginning and ending with dry ingredients. Blend thoroughly after each addition. (With electric mixer use low speed.)

Stir in $\frac{1}{2}$ cup cream-style **cottage cheese**
 $\frac{1}{2}$ cup uncooked dried **prunes**, chopped fine
 $\frac{1}{2}$ cup uncooked dried **apricots**, chopped fine

Turn into well-greased 9x5x3-inch pan.

Bake in moderate oven (350° F.) 60 to 65 minutes. Cool thoroughly before slicing.

**If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), omit baking powder, soda and salt. Crust will be dark.*

Taffy "Apple" Doughnuts

Senior Winner by Mrs. Albert Krauthamer, Indianapolis, Indiana

Little doughnut balls are dipped into honey syrup coating, then sprinkled with chopped nuts. Serve taffy-apple style—on skewers—with apple cider.



FRY at 350° F. for 3 to 4 minutes.

MAKES 3½ dozen doughnuts.

Sift together ... 2¼ cups sifted **Pillsbury's Best Enriched Flour***

2 teaspoons double-acting **baking powder**

1 teaspoon **salt**

¼ teaspoon **French's Nutmeg**

Blend together ... ¼ cup **Crisco** and

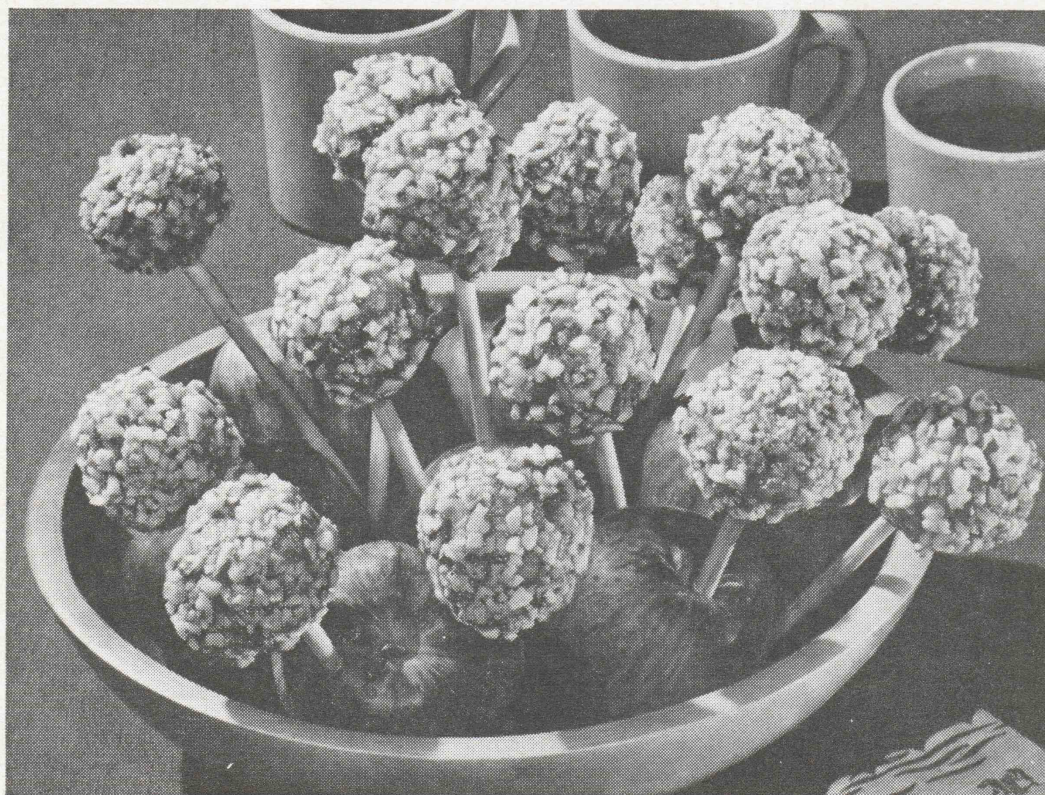
½ cup **sugar**, creaming well.

Blend in 2 **eggs**, well beaten

Combine ½ cup **milk** and

1 teaspoon **French's Vanilla**. Add alternately with the dry ingredients to creamed mixture, beginning and ending with dry ingredients. Blend thoroughly after each addition. (With electric mixer use low speed.)

Drop by rounded teaspoonfuls into hot deep fat (350° F.). Fry until golden brown, 3 to 4 minutes. Drain on absorbent paper.



Insert a wooden skewer or stick firmly into each doughnut ball. Dip each doughnut into hot honey syrup, then sprinkle with finely chopped **nuts**. Place on wire rack to cool thoroughly.

**Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south) is not recommended for use in this recipe.*

HONEY SYRUP

Combine $\frac{3}{4}$ cup honey and $\frac{3}{4}$ cup firmly packed brown sugar in saucepan. Bring to boil. Reheat if syrup becomes too thick.

Cookie Buns

Senior Winner by Mrs. Rex H. Berry, Tipton, Iowa



Only one rising is necessary for these rich egg and sour cream yeast "cookies." And there's no shaping . . . just drop dough by spoonfuls on baking sheet. Keep dough in refrigerator, then bake as needed.



Mrs. Berry found this recipe in the family attic; now she bakes it at the Grand National.

BAKE at 350° F. for 15 to 20 minutes. MAKES 5 dozen cookie buns.

Sift together 3 cups sifted **Pillsbury's Best Enriched Flour*** and 1 teaspoon **salt**.

Soften 1 cake compressed **yeast** (or 1 package active dry yeast) in $\frac{1}{4}$ cup lukewarm **water**. Let stand 5 minutes.

Blend together .. $\frac{1}{2}$ cup **Crisco**
 $\frac{1}{4}$ cup **sugar**
1 tablespoon grated **lemon rind** and
1 tablespoon **lemon juice**, creaming well.

Add 5 unbeaten **egg yolks** (or 2 whole eggs and 1 yolk)
 $\frac{3}{4}$ cup **sour cream** (or sweet cream) and the softened yeast. Beat well.

Blend in the dry ingredients gradually. Beat well.

Drop by teaspoonfuls onto greased baking sheets. Cover.

Let rise in warm place (85° to 90° F.) until doubled in bulk, 30 to 60 minutes. Brush with slightly beaten **egg white** and sprinkle generously with **sugar**.

Bake in moderate oven (350° F.) 15 to 20 minutes until golden brown. Serve warm. Dough may be stored in refrigerator up to 5 days and baked as needed.

**If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), omit salt.*

\$1,000 Crabmeat

BY MRS. G. HAROLD



Light, tender cheese drop biscuits are baked atop a casserole filled with a flavorful crabmeat, tomato and cheese sauce.

A seafood dish from Maine brings a Best of Class award to Mrs. G. Harold Kirk, shown just after receiving her \$1,000 prize.

BAKE at 450° F. for 15 to 20 minutes.

SERVES 6 to 8.

- Melt** $\frac{1}{2}$ cup **Crisco** in top of double boiler.
- Add** $\frac{1}{2}$ cup chopped **green pepper** (1 medium) and
 $\frac{1}{2}$ cup chopped **onion** (1 medium). Cook over boiling water until tender, about 10 minutes.
- Blend in** $\frac{1}{2}$ cup sifted **Pillsbury's Best Enriched Flour***
1 teaspoon **French's Dry Mustard**
 $\frac{1}{2}$ teaspoon **Accent**
1 cup **milk** and
1 cup shredded **American cheese**. Cook, stirring constantly, until cheese is melted and mixture is very thick.
- Add** 1 cup ($6\frac{1}{2}$ oz. can) **crabmeat**, boned
 $1\frac{1}{2}$ cups drained **tomatoes** (one No. 2 can)
2 teaspoons **French's Worcestershire Sauce** and
 $\frac{1}{2}$ teaspoon **salt**. Blend thoroughly. Pour into 2-quart casserole.

CHEESE BISCUIT TOPPING

- Sift together** 1 cup sifted **Pillsbury's Best Enriched Flour***
2 teaspoons double-acting **baking powder** and
 $\frac{1}{2}$ teaspoon **salt** into mixing bowl.
- Add** $\frac{1}{4}$ cup shredded **American cheese**
- Cut in** 2 tablespoons **Crisco** until mixture resembles coarse meal.
- Add** $\frac{1}{2}$ cup **milk**; mix only until all flour is dampened. Drop by rounded teaspoonfuls on top of crabmeat mixture.
- Bake** in hot oven (450° F.) 15 to 20 minutes.

**If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), omit baking powder and salt in biscuit dough; increase baking time to 20 to 25 minutes.*

Cobbler

KIRK, BAR HARBOR, MAINE

BEST OF
CLASS WINNER

MAIN DISHES

GRAND NATIONAL

SENIOR CONTEST



Crusty Chicken Casserole

Junior Winner by Miss Virginia Maxwell, Gazelle, California

A savory-rich batter is poured over cooked chicken. Like Yorkshire pudding, it puffs up as it bakes to a crusty, golden brown.

BAKE at 350° F. for 55 to 65 minutes.

SERVES 6.

Prepare 1 cooked stewing **chicken** by boning and cutting into bite-size pieces. Arrange in well-greased 12x8x2-inch pan.

Sift together ... 1½ cups sifted **Pillsbury's Best Enriched Flour***
1½ teaspoons double-acting **baking powder**
1 teaspoon **salt**
½ teaspoon **French's Poultry Seasoning**

Beat 4 **eggs** until light and fluffy. Add
1½ cups **milk** and
3 tablespoons melted **chicken fat** or butter. Mix well.

Gradually add ... the dry ingredients. Beat with rotary beater only until smooth and well blended. Pour over chicken in pan. Sprinkle lightly with **French's Pepper**.

Bake in moderate oven (350° F.) 55 to 65 minutes until golden brown and puffy. Serve immediately with hot giblet sauce.

**If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), omit baking powder and salt.*

GIBLET SAUCE

Sauté ¼ cup chopped onion in ⅓ cup chicken fat or butter in saucepan over medium heat until tender. Blend in ⅓ cup Pillsbury's Best Enriched Flour. Add 3 cups chicken broth; bring to a boil and simmer, stirring constantly, until thickened. Season with salt and French's Pepper if necessary. Add the cooked chicken giblets, cut fine.

Almond Turkey Puffs

Senior Winner by Lelia C. Houser, Knoxville, Tennessee

Chopped turkey and almonds are blended with a muffin batter flavored with sage, celery seed and soy sauce. Puffs are deep fat fried, then served with an easy sauce of canned mushroom and celery soups.

FRY at 350° F. for 3 to 4 minutes.

SERVES 8.

Sift together ... 1½ cups sifted **Pillsbury's Best Enriched Flour***
2 teaspoons double-acting **baking powder**
1½ teaspoons **salt**
½ teaspoon **French's Ground Sage** and
⅓ teaspoon **French's Pepper** into large bowl. Add
½ teaspoon **French's Celery Seed**.

Beat 2 **eggs** until light and fluffy. Blend in
½ cup **milk**

$\frac{1}{2}$ teaspoon **soy sauce** and

1 tablespoon **salad oil** or melted Crisco. Add to the dry ingredients; mix only until all flour is moistened.

Add 2 cups finely chopped cooked **turkey** or chicken and $\frac{1}{2}$ cup blanched **Funsten's Almonds**, chopped. Mix well.

Drop by rounded teaspoonfuls into hot deep fat (350° F.). Fry for 3 to 4 minutes until golden brown. Serve hot with sauce, 4 to 5 per serving.

**If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), omit baking powder and salt.*

MUSHROOM-CELERY SAUCE

Combine 1 can cream of mushroom soup, 1 can cream of celery soup and $\frac{1}{2}$ cup milk in saucepan. Mix well. Bring to boiling point and simmer gently for 2 minutes, stirring until smooth.

Filled Luncheon Pancakes

Senior Winner by Mrs. Paul H. Weller, Los Angeles, California

Chicken-mushroom filling is rolled up in rich, delicate pancakes, baked with sour cream and cheese topping.

BAKE at 425° F. for 15 to 20 minutes.

SERVES 6.

Sift together ... $1\frac{1}{2}$ cups sifted **Pillsbury's Best Enriched Flour*** and $\frac{1}{2}$ teaspoon **salt**.

Beat 3 **eggs** until light and fluffy. Add $1\frac{1}{2}$ cups **milk**.

Blend in the dry ingredients. Stir until smooth. (With electric mixer use low speed.)

Heat a small (6 or 7 inch) heavy skillet** over medium-high heat. Brush with **Crisco** or salad oil.

Pour batter, 3 tablespoons at a time, into pan. Tilt pan so batter covers bottom completely. Brown lightly. Turn and brown other side. Spread each pancake with a rounded tablespoonful of chicken filling.

Roll pancakes over filling as each is baked and place in well-greased 13x9-inch pan.

Spread with 1 cup thick **sour cream** (1 tablespoon on each). Sprinkle with $\frac{1}{2}$ cup shredded **American cheese**.

Heat in hot oven (425° F.) 15 to 20 minutes. Serve hot.

**If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), omit salt.*

***If small skillet is not available, a larger skillet may be used. Pour 3 tablespoons batter into center of pan. Tilt pan so batter forms a 6-inch pancake, as round as possible. Brown both sides as directed above.*

CHICKEN FILLING

Sauté $\frac{1}{4}$ cup chopped green pepper, 2 tablespoons minced onion and $\frac{1}{4}$ cup chopped mushrooms in 2 tablespoons butter until tender. Add $1\frac{1}{2}$ cups chopped cooked chicken or turkey and $\frac{1}{2}$ cup chicken gravy. (If desired, $\frac{1}{2}$ cup undiluted cream of chicken or mushroom soup may be substituted for gravy.)

A black and white photograph of a meal. In the foreground, a plate features a slice of pie topped with a dollop of whipped cream, a tomato slice, and a small vegetable. A fork is on the left. In the background, another pie is on a platter, and two patterned jars and a spoon are on the table.

Toss lightly 2 cups cooked **chicken**, cut into pieces, with
 $\frac{3}{4}$ cup shredded **American cheese**
 $\frac{1}{2}$ cup diced **celery**

- $\frac{1}{2}$ cup (9 oz. can) drained **crushed pineapple**
 $\frac{1}{3}$ cup blanched slivered **Funsten's Almonds** or walnuts
 $\frac{1}{2}$ teaspoon **French's Paprika**
 $\frac{1}{2}$ teaspoon **salt** and
 $\frac{1}{2}$ cup **mayonnaise**. Turn into cooled, baked pie shell.
Whip..... $\frac{1}{2}$ cup **whipping cream** until stiff. Carefully fold in
 $\frac{1}{4}$ cup **mayonnaise**. Spread over salad in pie shell, leaving
 1 inch of salad around edge uncovered. Garnish with
 grated **carrot**. Chill until serving time, at least 30 min.

**If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), omit salt in pastry.*

Lima Cheese Pie

Senior Winner by Mrs. George H. Gitz, Jr., Corning, Iowa

An excellent meatless main dish. A succulent lima bean, cheese and tomato mixture is baked in a double crust of tender cheese pastry.

BAKE at 425° F. for 25 to 30 minutes.

SERVES 4 to 6.

- Sauté**..... $\frac{1}{2}$ cup chopped **onion** in
 $\frac{1}{4}$ cup **Crisco** until tender.
Blend in..... $\frac{1}{4}$ cup **Pillsbury's Best Enriched Flour***
Add..... $2\frac{1}{2}$ cups (No. 2 can) **tomatoes**
 1 teaspoon **salt** and
 1 teaspoon **French's Worcestershire Sauce**. Cook over
 low heat, stirring constantly, for 5 minutes.
Prepare..... 2 cups cooked **lima beans** (1 package frozen) and
 1 cup shredded **cheese**; reserve.

CHEESE PASTRY

- Sift together**... $1\frac{1}{2}$ cups sifted **Pillsbury's Best Enriched Flour*** and
 1 teaspoon **salt** into mixing bowl.
Cut in..... $\frac{1}{2}$ cup **Crisco** until particles are the size of small peas.
Add..... $\frac{1}{2}$ cup shredded sharp **cheese**
Sprinkle..... 5 to 6 tablespoons cold **water** over mixture, a little at a time,
 while tossing and stirring lightly with fork. Add water to
 driest particles, pushing lumps to side, until dough
 is just moist enough to hold together.
Divide..... into two portions, one slightly larger. Form into balls.
 Flatten to about $\frac{1}{2}$ -inch thickness; smooth at edges.
Roll out..... larger portion on floured pastry cloth or board to a
 circle 1 inch larger than inverted 9-inch piepan.**
Fit..... loosely into piepan.
Alternate..... the cooked lima beans, shredded cheese and tomato-
 onion mixture in layers in pastry-lined pan. End with
 tomato-onion mixture.
Roll out..... remaining dough. Cut slits or small circles to allow
 escape of steam. Moisten rim of bottom crust. Place
 top crust over filling. Fold edge under bottom crust,
 pressing to seal. Flute edge.
Bake..... in hot oven (425° F.) 25 to 30 minutes.

**If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), omit salt in pastry; decrease salt in filling to $\frac{1}{2}$ teaspoon.*

***If desired, this dish may be baked in a shallow casserole with a crust on top only. Divide pastry recipe in half, roll out and place over the lima bean mixture in casserole.*



American Piece-A-Pie

Junior Winner by Jamie Marie Chisam, Oak Park, Illinois

Peppy hamburger mixture and grated sharp cheese bake on top crisp yeast dough flavored with tomato sauce and chili powder. Serve it as a main dish . . . or cut smaller pieces for snacks.

Jamie Chisam worked out this original main dish—an American version of Italian pizza pie.

BAKE at 425° F. for 15 to 18 minutes.

SERVES 6.

Soften 1 cake compressed **yeast** (or 1 package active dry yeast) in $\frac{1}{4}$ cup lukewarm **water** in large bowl. Let stand 5 minutes.

Add 1 unbeaten **egg**
 $\frac{1}{4}$ cup **tomato sauce** ($\frac{1}{4}$ of 8-oz. can)
 3 tablespoons melted **Crisco**
 1 tablespoon **sugar**
 1 teaspoon **salt*** and
 $\frac{1}{2}$ teaspoon **French's Chili Powder**. Blend thoroughly.

Gradually add . . . 2 cups sifted **Pillsbury's Best Enriched Flour**,* blending thoroughly after each addition. Knead on well-floured board until smooth, about 2 to 3 minutes. Cover.

Let rise in warm place (85° to 90° F.) until double in bulk, about 1 hour. Prepare Hamburger Topping while dough is rising.

Pat or roll out dough on greased 15x11-inch baking sheet to within $\frac{1}{2}$ inch of edge of sheet. Brush with 2 tablespoons melted **butter** or margarine. Spread with Hamburger Topping. Sprinkle with 2 cups shredded **American cheese**.

Bake in hot oven (425° F.) 15 to 18 minutes. Serve hot.

HAMBURGER TOPPING

Sauté $\frac{1}{2}$ pound **ground beef** and $\frac{1}{4}$ cup chopped **onion** in skillet until partially cooked but not brown.

Add $\frac{3}{4}$ cup **tomato sauce** (remainder of can)
 $\frac{1}{2}$ teaspoon **French's Chili Powder**
 $\frac{1}{2}$ teaspoon **salt** and
 $\frac{1}{8}$ teaspoon **French's Pepper**.

*If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), omit salt in dough.



Thrifty Gibleet Meal

Senior Winner by Elizabeth Provencher,
Ferrisburg, Vermont

Well-seasoned chicken gibleet filling goes between two flaky biscuit crusts flavored with onion and poultry seasoning. Hot tomato soup is the simple sauce.

Mrs. Provencher prepares to roll the dough for the tender biscuit crust in her winning meal-in-one-dish.

BAKE at 425° F. for 20 to 25 minutes.

SERVES 4 to 6.

- Cover** 1 pound **chicken giblets** (all gizzards may be used) and 1 teaspoon **salt** with water in saucepan; cook until tender. Drain, reserving broth. Put through food grinder using coarse blade.
- Cook** $\frac{1}{2}$ cup chopped **celery**
 $\frac{1}{4}$ cup chopped **green pepper** and
 2 tablespoons chopped **onion** in
 2 tablespoons **butter** over low heat 5 to 10 minutes until tender, stirring occasionally.
- Add** $\frac{1}{4}$ cup **gibleet broth**
 2 tablespoons **flour**
 $\frac{1}{2}$ teaspoon **salt**
 $\frac{1}{4}$ teaspoon **French's Poultry Seasoning** and the ground cooked giblets. Set aside.

ONION BISCUIT CRUST

- Sift together** ... $1\frac{1}{2}$ cups sifted **Pillsbury's Best Enriched Flour***
 $2\frac{1}{2}$ teaspoons double-acting **baking powder**
 1 teaspoon **salt** and
 $\frac{1}{8}$ teaspoon **French's Poultry Seasoning** into mixing bowl.
- Cut in** $\frac{1}{4}$ cup **Crisco** until mixture resembles coarse meal.
- Add** $\frac{2}{3}$ cup **milk** and
 2 tablespoons chopped **onion**; mix only until all flour is moistened.
- Roll out** two-thirds of dough on well-floured pastry cloth or board to a circle 3 inches larger than inverted 8 or 9-inch shallow baking dish. Fit into bottom and sides of dish. Fill with gibleet mixture.
- Roll out** remaining one-third of dough. Cut slits to allow escape of steam. Place over filling. Seal top crust to lower crust. Brush with **cream**.
- Bake** in hot oven (425° F.) 20 to 25 minutes. Remove from oven; garnish by filling slits in top crust with sliced stuffed olives, if desired. Serve warm with
 1 can hot undiluted **tomato soup**.

*If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), omit baking powder and salt.

Savory Corn Bake

Senior Winner by Mrs. J. C. H. Ballentine, Columbia, S. C.



A fluffy corn pudding made flavorful with bits of bacon and green pepper. Follow the simple trick (given in the recipe) if you want a soufflé-like main dish.

BAKE at 350° F. for about 1 hour.

SERVES 4 to 6.

Fry..... $\frac{1}{2}$ pound **bacon** until crisp; drain. Crumble.*

Sift together.... $\frac{3}{4}$ cup sifted **Pillsbury's Best Enriched Flour****

2 tablespoons **yellow corn meal**

1 teaspoon **salt**

$\frac{1}{16}$ teaspoon **French's Pepper**

Combine.....2 unbeaten **egg yolks** and

1 cup **milk** in large mixing bowl. Beat thoroughly. Blend in the dry ingredients; beat until smooth.

Add..... $1\frac{3}{4}$ cups (16 oz. can) **cream-style corn**

$\frac{1}{2}$ cup chopped **green pepper** and the crumbled bacon. Mix well.

Combine.....2 **egg whites** with

3 teaspoons double-acting **baking powder**. Beat until stiff but not dry. Fold gently but thoroughly into corn mixture. Turn into well-greased 2-quart casserole.

Bake.....in moderate oven (350° F.) about 1 hour. For extra-light, soufflé-like pudding, place casserole inside pan of hot water during baking. (Water should be level with top of pudding.)

**If desired, 1 cup diced cooked ham may be substituted for the bacon.*

***If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), decrease baking powder to 1 teaspoon.*

Onion Corn Puffs

Senior Winner by Mrs. James D. Buckelew,
Baltimore, Maryland

Creamed chicken tops little vegetable puffs made with packaged onion soup mix and whole kernel corn.

A favorite luncheon dish with a new twist brings Mrs. Buckelew to the Bake-off in the Grand Ballroom of the Waldorf.



BAKE at 400° F. for 25 to 30 minutes.

MAKES 2 dozen puffs
or 8 to 12 servings.

- Melt** $\frac{1}{2}$ cup **butter or Crisco** in
1 cup **boiling water** in saucepan.
- Add** 1 cup sifted **Pillsbury's Best Enriched Flour*** and
 $\frac{1}{8}$ teaspoon **soda**.
- Cook** over medium heat, stirring constantly, until mixture
leaves sides of pan and is smooth and compact, about
2 minutes. Remove from heat; cool about 1 minute.
- Blend in** 4 **eggs**, one at a time, beating vigorously after each until
mixture is smooth and glossy.
- Add** 1 package ($1\frac{1}{2}$ oz. or $\frac{1}{2}$ cup) dried **onion soup** and
 $1\frac{1}{2}$ cups drained, cooked **whole kernel corn** (canned, fresh
or frozen). Stir just until blended.
- Drop** by rounded tablespoonfuls onto greased baking sheets.
- Bake** in moderately hot oven (400° F.) 25 to 30 minutes
until deep golden brown. Do not underbake.
- Turn** off oven. Prick puffs with sharp knife for escape of
steam; leave puffs in oven for 10 minutes to dry out
centers. Serve topped with hot creamed chicken.

CREAMED CHICKEN

- Melt** $\frac{1}{4}$ cup **butter** or chicken fat in top of double boiler.
- Add** $\frac{1}{4}$ cup chopped **green pepper**; cook over boiling water
10 minutes until tender.
- Blend in** $\frac{1}{3}$ cup **Pillsbury's Best Enriched Flour**
- Add gradually** ... 1 cup **milk** and
1 cup **chicken stock**. Cook until thick and smooth, stir-
ring constantly.
- Stir in** 2 cups cooked, cubed **chicken**
2 tablespoons chopped **pimiento**
 $\frac{1}{2}$ teaspoon **salt**
 $\frac{1}{8}$ teaspoon **French's Paprika** and
 $\frac{1}{16}$ teaspoon **French's Pepper**. Keep hot in double boiler
until serving.

*If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), omit soda.

\$1,000 Lemon

BY MRS. LYLE W. GLENN,



Lemon juice gives refreshing flavor to velvety cream cheese mixture baked in a flaky pastry crust. Filling reminds you of smooth cheese cake. So simple to make . . . and so luscious!

Mrs. Glenn received her \$1,000 prize at the Awards Luncheon and congratulations from Tony Marvin of the Arthur Godfrey show.

BAKE at 450° F. for 8 to 10 minutes, then at 350° F. for 15 to 20 minutes.

MAKES 8-inch pie.*

- Sift together** 1 cup sifted **Pillsbury's Best Enriched Flour**** and $\frac{1}{2}$ teaspoon **salt** into mixing bowl.
- Cut in** $\frac{1}{3}$ cup **Crisco** until particles are the size of small peas.
- Sprinkle** 3 to 4 tablespoons cold **water** over mixture, a little at a time, while tossing and stirring lightly with fork. Add water to driest particles, pushing lumps to side, until dough is just moist enough to hold together.
- Form** into a ball. Flatten to about $\frac{1}{2}$ -inch thickness. Smooth dough at edges.
- Roll out** on floured pastry cloth or board to a circle $1\frac{1}{2}$ inches larger than inverted 8-inch piepan.*
- Fit** loosely into piepan. Gently pat out air pockets. Fold edge to form standing rim; flute. Prick generously with fork.
- Bake** in hot oven (450° F.) 8 to 10 minutes.

CREAM CHEESE FILLING

- Soften** 1 package (8 oz.) **Philadelphia Brand Cream Cheese**; whip until fluffy.
- Add** 2 unbeaten **eggs**, one at a time, beating well after each.
- Blend in** $\frac{1}{2}$ cup **sugar** and 2 tablespoons **RealLemon juice**. Mix well. Turn into baked pie shell.
- Bake** in moderate oven (350° F.) 15 to 20 minutes until slightly firm. Cool. Chill at least 1 hour before serving.
- Whip** $\frac{1}{2}$ cup **whipping cream** until stiff. Fold in 2 tablespoons **confectioners' sugar** and 1 teaspoon **French's Vanilla**. Spread over pie before serving.

*If desired, six 4-inch tarts may be made instead. Cut pastry in rounds to fit individual tart shells or muffin pans. Bake and fill as directed above.

**If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), omit salt.

Cheese Pie

FRESNO, CALIFORNIA

BEST OF
CLASS WINNER

GRAND NATIONAL

SENIOR CONTEST

PIES



Banana Caramel Cream Pie

Senior Winner by Mrs. August Charles Theroff, Kansas City, Kan.

Melted candy caramels contribute rich caramely flavor to this wonderfully smooth banana cream pie. Mounds of golden brown-sugar meringue cover it.

BAKE at 450° F. for 10 to 12 minutes, then
at 350° F. for 10 to 15 minutes. **MAKES** 9-inch pie.

- Sift together** 1 cup sifted **Pillsbury's Best Enriched Flour*** and
1/2 teaspoon **salt** into mixing bowl.
- Cut in** 1/3 cup **Crisco** until particles are the size of small peas.
- Sprinkle** 3 to 4 tablespoons cold **water** over mixture, a little at a time, while tossing and stirring lightly with fork. Add water to driest particles, pushing lumps to side, until dough is just moist enough to hold together.
- Form** into a ball. Flatten to about 1/2-inch thickness. Smooth dough at edges.
- Roll out** on floured pastry cloth or board to a circle 1 1/2 inches larger than inverted 9-inch piepan.
- Fit** loosely into piepan. Gently pat out air pockets. Fold edge to form a standing rim; flute. Prick generously with fork.
- Bake** in hot oven (450° F.) 10 to 12 minutes. Cool.

BANANA FILLING

- Melt** 10 **candy caramels** in
2 cups **milk** in saucepan over low heat.
- Combine** 1/3 cup **Pillsbury's Best Enriched Flour**
1/3 cup **sugar** and
1/4 teaspoon **salt** in top of double boiler. Gradually add the caramel-milk mixture; blend well. Cook over boiling water until thick, stirring constantly.
- Add** 3 slightly beaten **egg yolks** to which a little of the hot mixture has been added.
- Cook** for 5 minutes longer, stirring occasionally. Remove from heat.
- Add** 1 teaspoon **French's Vanilla**. Cover and chill.
- Arrange** 2 **bananas**, sliced, in cooled, baked pie shell. Cover with filling; top with meringue, sealing to edge of crust.
- Bake** in moderate oven (350° F.) 10 to 15 minutes until lightly browned. Cool before serving.

**If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), omit salt in pastry.*

MERINGUE

Beat 3 egg whites with 1/4 teaspoon salt and 1/4 teaspoon French's Cream of Tartar until slight mounds form when beater is raised. Gradually add 4 tablespoons sugar and 2 tablespoons brown sugar, beating well after each addition. Continue beating until meringue stands in stiff, glossy peaks when beater is raised.

Grape Meringue Tarts

Senior Winner by Lilian Rogers Kuhn, Glencoe, Illinois

Mrs. Kuhn bakes dainty tarts of flaky pastry, then fills them with a pretty, unusual grape juice filling. Top with fluffy or crispy meringue.

BAKE at 450° F. for 8 to 10 minutes.

MAKES 1 dozen tarts.

Sift together 2 cups sifted **Pillsbury's Best Enriched Flour*** and
1 teaspoon **salt** into mixing bowl.

Cut in $\frac{2}{3}$ cup **Crisco** until particles are the size of small peas.

Sprinkle 6 to 7 tablespoons cold **water** over mixture, a little at a time, while tossing and stirring lightly with fork. Add water to driest particles, pushing lumps to side, until dough is just moist enough to hold together.

Divide dough in half. Form into balls. Flatten to about $\frac{1}{2}$ -inch thickness; smooth dough at edges.

Roll out each half on floured pastry cloth or board to about $\frac{1}{8}$ -inch thickness. Cut circles (about 5 inch) to fit into individual tart pans or muffin cups.

Fit pastry circles loosely into tart pans. Gently pat out air pockets. Prick generously with fork.

Bake in hot oven (450° F.) 8 to 10 minutes. Cool.

GRAPE FILLING

Combine $\frac{1}{4}$ cup **cornstarch**
 $\frac{1}{2}$ cup **sugar** and
 $\frac{1}{4}$ teaspoon **salt** in heavy saucepan.

Beat 4 **egg yolks** slightly. Gradually add
3 cups **grape juice**, mixing well. Blend gradually into the dry ingredients, stirring until smooth.

Cook over medium heat, stirring constantly; boil for 5 minutes. Remove from heat.

Blend in 1 tablespoon **butter** and
1 tablespoon **ReaLemon juice** or fresh lemon juice. Cover and cool thoroughly. Divide into cooled, baked tart shells. Spread with fluffy or crispy meringue, sealing to edge of crust.

**If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), omit salt in pastry.*

FLUFFY MERINGUE

Beat 4 egg whites with $\frac{1}{4}$ teaspoon salt and $\frac{1}{2}$ teaspoon French's Cream of Tartar until slight mounds form when beater is raised. Add $\frac{1}{2}$ cup sugar gradually, beating well after each addition. Continue beating until meringue stands in stiff, glossy peaks when beater is raised. Spread over tarts. Bake at 350° F. for 12 to 15 minutes until golden brown. Serve cold.

CRISPY MERINGUE

Beat 4 egg whites with $\frac{1}{4}$ teaspoon salt and 1 teaspoon ReaLemon or fresh lemon juice until slight mounds form when beater is raised. Add 1 cup sugar gradually, beating well after each addition. Continue beating until meringue stands in stiff, glossy peaks when beater is raised. Spread over tarts. Bake at 300° F. for 25 to 30 minutes until very delicately browned. Serve cold.

Plantation Peanut Pie

Senior Winner by Mrs. Katie L. Frost, New London, Connecticut

A creamy-smooth peanut butter filling in a shell of tender, flaky pastry. Fluffy whipped cream and chopped peanuts go on top.

BAKE at 375° F. for 30 to 35 minutes.

MAKES 8-inch pie.

- Sift together** 1 cup sifted **Pillsbury's Best Enriched Flour*** and
 $\frac{1}{2}$ teaspoon **salt** into mixing bowl.
- Cut in** $\frac{1}{3}$ cup **Crisco** until particles are the size of small peas.
- Sprinkle** 3 to 4 tablespoons cold **water** over mixture, a little at a time, while tossing and stirring lightly with fork. Add water to driest particles, pushing lumps to side, until dough is just moist enough to hold together.
- Form** into a ball. Flatten to about $\frac{1}{2}$ inch. Smooth at edges.
- Roll out** on floured pastry cloth or board to circle $1\frac{1}{2}$ inches larger than inverted 8-inch piepan.
- Fit** loosely into piepan. Gently pat out air pockets. Fold edge to form a standing rim; flute.
- Turn** peanut butter filling into pastry-lined pan.
- Bake** in moderate oven (375° F.) 30 to 35 minutes or until a knife inserted about half way between center and edge of filling comes out clean. Cool.
- Whip** $\frac{1}{2}$ cup **whipping cream** until thick. Blend in
 2 tablespoons **confectioners' sugar**. Spread over pie.
- Sprinkle with** . . . $\frac{1}{4}$ cup **peanuts**, chopped.

PEANUT BUTTER FILLING

- Blend together** . . . 2 **egg yolks**
 $\frac{3}{4}$ cup **sugar**
 $\frac{1}{4}$ cup creamy style **peanut butter**
- Add gradually** . . $\frac{1}{2}$ cup **milk** and
 $\frac{1}{2}$ teaspoon **French's Vanilla**, blending well.
- Beat** 2 **egg whites** with
 $\frac{1}{8}$ teaspoon **salt** until stiff. Gently stir in egg yolk mixture.

**If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), omit salt.*

Chocolate Surprise Custard Pie

Senior Winner by Mrs. Joseph Beikirch, St. Petersburg, Florida

Grated chocolate, added to smooth, custard filling, rises to the top during baking to form a surprise layer. Another surprise is the billowy meringue.

BAKE at 425° F. for 10 minutes, then
 at 350° F. for 35 to 40 minutes.

MAKES 8-inch pie.

- Sift together** 1 cup sifted **Pillsbury's Best Enriched Flour***
 1 teaspoon **sugar** and
 $\frac{1}{4}$ teaspoon **salt** into mixing bowl.
- Cut in** $\frac{1}{3}$ cup **Crisco** until particles are the size of small peas.



- Combine**..... 2 tablespoons **water** and
 1 teaspoon **vinegar**. Sprinkle over flour-shortening mixture, a little at a time, while tossing and stirring lightly with fork. Add water to driest particles, pushing lumps to side, until dough is just moist enough to hold together.
- Form**..... into a ball. Flatten to about $\frac{1}{2}$ inch. Smooth at edges.
- Roll out**..... on floured pastry cloth or board to a circle $1\frac{1}{2}$ inches larger than inverted 8-inch piepan.
- Fit**..... loosely into piepan. Gently pat out air pockets. Fold edge to form a standing rim; flute. Chill.

CHOCOLATE CUSTARD FILLING

- Blend**..... 1 unbeaten **egg**
 3 unbeaten **egg yolks**
 $\frac{1}{2}$ cup **sugar** and
 1 teaspoon **French's Vanilla** in mixing bowl with fork.
- Add gradually**..... $1\frac{3}{4}$ cups scalded **milk**; mix well.
- Add**..... 2 ounces grated **semi-sweet chocolate**. DO NOT STIR. Carefully pour into pastry-lined pan.
- Bake**..... in hot oven (425° F.) 10 minutes, then at 350° F. for 20 to 25 minutes until slightly firm. Remove from oven and top with meringue, sealing to edge of crust.
- Brown**..... in moderate oven (350° F.) 12 to 15 minutes. Cool.

**If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), omit salt.*

MERINGUE

Beat 3 egg whites until slight mounds form when beater is raised. Add 6 tablespoons sugar gradually, beating well after each addition. Continue beating until meringue stands in stiff, glossy peaks when beater is raised.

Meringue-Lined Cheese Pie

Senior Winner by Mrs. John Bukovics, Toledo, Ohio

The nut meringue lining in this flaky egg pie shell adds crunchiness and keeps pastry crisp and tender. An orange-flavored cottage cheese filling is spooned in. Topping is nuts and sweetened sour cream.

BAKE at 375° F. for 20 to 25 minutes.

MAKES 9-inch pie.

- Sift together**..... 1 cup sifted **Pillsbury's Best Enriched Flour***
 1 tablespoon **sugar** and
 $\frac{1}{4}$ teaspoon **salt** into mixing bowl.
- Cut in**..... $\frac{1}{3}$ cup **Crisco** until particles are the size of small peas.
- Combine**..... 1 **egg yolk**, slightly beaten
 2 tablespoons **water** and
 1 teaspoon **vinegar**. Sprinkle over the dry ingredients, a little at a time, while tossing and stirring lightly with fork. Add liquid to driest particles, pushing lumps to side, until dough is just moist enough to hold together.
- Form**..... into a ball. Flatten to about $\frac{1}{2}$ inch. Smooth at edges.
- Roll out**..... on floured pastry cloth or board to a circle $1\frac{1}{2}$ inches larger than inverted 9-inch piepan.
- Fit**..... loosely into piepan. Gently pat out air pockets. Fold edge to form a standing rim; flute. Prick with fork.
- Bake**..... in moderate oven (375° F.) for 10 minutes only.

MERINGUE LINING

- Beat**..... 1 **egg white** until slight mounds form. Add
 $\frac{1}{4}$ cup **sugar** gradually, beating well after each addition. Continue beating until meringue stands in stiff, glossy peaks when beater is raised.
- Fold in**..... $\frac{1}{2}$ cup **nuts**, chopped, and
 $\frac{1}{4}$ teaspoon **vinegar**. Spread over partially-baked crust.
- Bake**..... in moderate oven (375° F.) 10 to 15 minutes until lightly browned. Cool.

CHEESE FILLING

- Soften**..... 1 tablespoon (1 envelope) **gelatin** in
 $\frac{1}{4}$ cup cold **water**.
- Combine**..... 1 **egg yolk**, slightly beaten
 $\frac{3}{4}$ cup **sugar** and
 $\frac{1}{4}$ cup **orange juice** in saucepan. Cook over low heat, stirring constantly, until mixture boils. Remove from heat. Blend in softened gelatin. Cool to lukewarm.
- Add**..... $1\frac{1}{2}$ cups (8 oz.) cream-style **cottage cheese** and
 $\frac{1}{2}$ cup **sour cream**. Mix thoroughly.
- Fold in**..... 1 stiffly beaten **egg white**. Turn into baked pie shell.
- Combine**..... $\frac{1}{2}$ cup thick **sour cream** and
 3 tablespoons **sugar**. Spread over pie. Sprinkle
 $\frac{1}{4}$ cup **nuts**, chopped, around edge of filling. Sprinkle center with **French's Cinnamon**. Chill 2 hours.

**If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), omit salt.*

Chocolate Orange Layer Pie

Senior Winner by Mrs. Pressley Walker, Jacksonville, Florida

Smooth, extra-rich chocolate filling is topped with a fluffy orange cloud layer made the simplest way . . . with frozen orange juice.

BAKE at 450° F. for 10 to 12 minutes. MAKES 8 or 9-inch pie.

Heat 1 cup **milk** and
2 squares (2 oz.) **chocolate** in top of double boiler over hot water until chocolate is melted.

Combine 3 tablespoons **cornstarch**
 $\frac{1}{2}$ cup **sugar**
 $\frac{1}{4}$ teaspoon **salt** and
2 tablespoons **milk**. Mix well. Blend into chocolate mixture. Cook over medium heat until thick; stir constantly.

Add 2 slightly beaten **egg yolks** to which a little of the hot mixture has been added. Cook over boiling water, stirring constantly, for 3 minutes. Remove from heat.

Blend in 2 tablespoons **butter** and
 $\frac{1}{2}$ teaspoon **French's Vanilla**. Cover; cool thoroughly.

PIE SHELL

Sift together 1 cup sifted **Pillsbury's Best Enriched Flour*** and
 $\frac{1}{2}$ teaspoon **salt** into mixing bowl.

Cut in $\frac{1}{3}$ cup **Crisco** until particles are the size of small peas.

Sprinkle 3 to 4 tablespoons cold **water** over mixture, a little at a time, while tossing and stirring lightly with fork. Add water to driest particles, pushing lumps to side, until dough is just moist enough to hold together.

Form into a ball. Flatten to about $\frac{1}{2}$ -inch thickness. Smooth dough at edges.

Roll out on floured pastry cloth or board to a circle $1\frac{1}{2}$ inches larger than inverted 8 or 9-inch piepan.

Fit loosely into piepan. Gently pat out air pockets. Fold edge to form a standing rim; flute. Prick generously with fork.

Bake in hot oven (450° F.) 10 to 12 minutes. Cool thoroughly and fill with cooled chocolate filling.

ORANGE TOPPING

Soften 1 teaspoon **gelatin** in
 $\frac{1}{4}$ cup undiluted **frozen orange juice** in metal cup. Place inside pan of water and heat until gelatin is dissolved. Cool slightly.

Beat 2 **egg whites** until slight mounds form when beater is raised. Add

$\frac{1}{4}$ cup **sugar** gradually, beating well after each addition. Continue beating until mixture stands in stiff, glossy peaks when beater is raised. Fold in orange mixture.

Whip $\frac{1}{2}$ cup **whipping cream** until very thick. Fold in egg white-orange mixture. Spread over chocolate filling in pie shell. Chill at least 1 hour before serving.

**If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), omit salt in pastry.*

Fluffy Fruit Pie

Senior Winner by Mrs. Wilmer S. Hall, Pascagoula, Mississippi

This refreshing chiffon pie can be made year-round. It features a colorful medley of fruits topped with whipped cream and pecan halves.

BAKE at 450° F. for 10 to 12 minutes.

MAKES 9-inch pie.

- Soften** 1 tablespoon (1 envelope) **gelatin** in
 $\frac{3}{4}$ cup canned **pineapple juice** in small bowl.
- Combine** $\frac{1}{2}$ cup **sugar** and
 $\frac{1}{2}$ cup additional **pineapple juice** in saucepan. Heat to boiling. Blend in softened gelatin; mix thoroughly. Chill until almost set. Prepare pie shell while gelatin mixture thickens.
- Prepare** $\frac{1}{4}$ cup unpared **apples**, coarsely chopped
 $\frac{1}{3}$ cup **orange sections** (1 medium)
 $\frac{1}{4}$ cup **maraschino cherries**, cut in eighths
 $\frac{1}{4}$ cup chopped **Funsten's Pecans** and
 $\frac{1}{2}$ cup thinly-sliced **banana** (1 medium). Chill.
- Beat** 2 **egg whites** until stiff but not dry. Whip partially-set gelatin until light and frothy.
- Whip** $\frac{3}{4}$ cup **whipping cream** until stiff. Reserve $\frac{1}{2}$ cup of whipped cream for topping.
- Fold** whipped gelatin mixture gradually into whipped cream. Then fold in the beaten egg whites and chilled fruit. Spoon lightly into cooled, baked pie shell. Top with reserved $\frac{1}{2}$ cup whipped cream. Decorate with **Funsten's Pecan Halves**, if desired. Chill at least 1 hour before serving.

PIE SHELL

- Sift together** 1 cup sifted **Pillsbury's Best Enriched Flour*** and
 $\frac{1}{2}$ teaspoon **salt** into mixing bowl.
- Cut in** $\frac{1}{3}$ cup **Crisco** until particles are the size of small peas.
- Sprinkle** 3 to 4 tablespoons cold **water** over mixture, a little at a time, while tossing and stirring lightly with fork. Add water to driest particles, pushing lumps to side, until dough is just moist enough to hold together.
- Form** into a ball. Flatten to about $\frac{1}{2}$ -inch thickness. Smooth dough at edges.
- Roll out** on floured pastry cloth or board to a circle $1\frac{1}{2}$ inches larger than inverted 9-inch piepan.
- Fit** loosely into piepan. Gently pat out air pockets. Fold edge to form a standing rim; flute. Prick generously with fork.
- Bake** in hot oven (450° F.) 10 to 12 minutes. Cool thoroughly.

**If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), omit salt.*

Macaroon Crunch Pie

Senior Winner by Mrs. Hugh Estell, Jackson, Mississippi



Just fold crushed macaroon cookies and pecans into whipped cream, then pile into a flaky pie shell. Simple to do, and the texture of the filling is a pleasing surprise.



Mrs. Estell lets the photographer peek at her flaky crust as she bakes it at the Grand National.

BAKE at 450° F. for 10 to 12 minutes.

MAKES 8-inch pie.*

- Sift together**..... 1 cup sifted **Pillsbury's Best Enriched Flour**** and $\frac{1}{4}$ teaspoon **salt** into mixing bowl.
- Cut in**..... $\frac{1}{3}$ cup **Crisco** and 1 tablespoon **butter** until particles are the size of small peas.
- Sprinkle**..... 3 to 4 tablespoons cold **water** over mixture, a little at a time, while tossing and stirring lightly with fork. Add water to driest particles, pushing lumps to side, until dough is just moist enough to hold together.
- Form**..... into a ball. Flatten to about $\frac{1}{2}$ -inch thickness. Smooth dough at edges.
- Roll out**..... on floured pastry cloth or board to a circle $1\frac{1}{2}$ inches larger than inverted 8-inch piepan.*
- Fit**..... loosely into piepan. Gently pat out air pockets. Fold edge to form a standing rim; flute. Prick generously with fork.
- Bake**..... in hot oven (450° F.) 10 to 12 minutes. Cool thoroughly.

MACAROON FILLING

- Toast**..... $\frac{1}{2}$ cup shredded **coconut** or chopped **Funsten's Pecans**; reserve 2 tablespoons for topping. Sprinkle remainder over bottom of cooled, baked pie shell.
- Whip**..... $1\frac{1}{2}$ cups **whipping cream** until stiff. Add $\frac{1}{3}$ cup sifted **confectioners' sugar**. Reserve 1 cup whipped cream for topping.
- Fold**..... 1 cup crushed crisp **macaroon cookies** and $\frac{1}{2}$ cup **Funsten's Pecans**, chopped, into remaining whipped cream. Spoon lightly into cooled, baked pie shell. Spread with reserved 1 cup whipped cream; sprinkle with the reserved coconut or nuts. Chill until serving time, at least 1 hour.

*If desired, six 4-inch tarts may be made instead. Cut pastry in rounds to fit into individual tart shells or muffin pans. Bake and fill as directed above.

**If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), omit salt.

Grandmother's Raisin Cream Pie

Senior Winner by Mrs. Winthrop Ware, Anchorage, Alaska

A rich, smooth sour cream filling amply filled with raisins and nuts. This meringue-topped pie is so sweet, so rich, you'll want to serve small portions.



BAKE at 450° F. for 10 to 12 minutes, then
at 350° F. for 10 to 15 minutes. MAKES 8-inch pie.

- Sift together**..... 1 cup sifted **Pillsbury's Best Enriched Flour*** and
1/2 teaspoon **salt** into mixing bowl.
- Cut in**..... 1/3 cup **Crisco** until particles are the size of small peas.
- Sprinkle**..... 3 to 4 tablespoons cold **water** over mixture, a little at a time, while tossing and stirring lightly with fork. Add water to driest particles, pushing lumps to side, until dough is just moist enough to hold together.
- Form**..... into a ball. Flatten to about 1/2-inch thickness. Smooth dough at edges.
- Roll out**..... on floured pastry cloth or board to a circle 1 1/2 inches larger than inverted 8-inch piepan.
- Fit**..... loosely into piepan. Gently pat out air pockets. Fold edge to form standing rim; flute. Prick generously with fork.
- Bake**..... in hot oven (450° F.) 10 to 12 minutes. Cool.

RAISIN CREAM FILLING

- Combine**..... 3/4 cup **sugar**
1/4 cup **flour**
1 teaspoon **French's Cinnamon** and
1/4 teaspoon **French's Cloves** in top of double boiler.
- Blend together**... 3 **egg yolks**, slightly beaten, and
1 1/2 cups **sour cream**. Stir gradually into the dry ingredients.
- Cook**..... over boiling water until thick, stirring occasionally.
- Stir in**..... 1 cup **raisins** and
1/2 cup **walnuts**, chopped. Cover and cool.
- Turn**..... into cooled, baked pie shell. Top with meringue, sealing to edge of crust.
- Bake**..... in moderate oven (350° F.) 10 to 15 minutes. Cool before serving.

**If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), omit salt.*

MERINGUE

Beat 3 egg whites with 1/4 teaspoon salt and 1/4 teaspoon French's Cream of Tartar until slight mounds form when beater is raised. Add 6 tablespoons sugar gradually, beating well after each addition. Continue beating until meringue stands in stiff, glossy peaks when beater is raised.

Apple Sponge Pie

Junior Winner by Gretchen Hanlon, Quincy, Massachusetts

A new variation of an old favorite! A butter-rich pastry shell is filled with apples, then covered with a delicate sponge cake-like layer. They're baked together to a tawny golden brown.



BAKE at 450° F. for 8 to 10 minutes, then
at 350° F. for 20 to 25 minutes.

MAKES 9-inch pie.

- Sift together** 1 cup sifted **Pillsbury's Best Enriched Flour*** and
1/2 teaspoon **salt** into mixing bowl.
- Cut in** 2 tablespoons **butter** (at room temperature) and
3 tablespoons **Crisco** until particles are the size of small
peas.
- Sprinkle** 3 to 4 tablespoons cold **water** over mixture, a little at a time,
while tossing and stirring lightly with fork. Add water
to driest particles, pushing lumps to side, until dough
is just moist enough to hold together.
- Form** into a ball. Flatten to about 1/2-inch thickness. Smooth
dough at edges.
- Roll out** on floured pastry cloth or board to a circle 1 1/2 inches
larger than inverted 9-inch piepan.
- Fit** loosely into piepan. Gently pat out air pockets. Fold
edge to form a standing rim; flute. Prick generously
with fork.
- Bake** in hot oven (450° F.) 8 to 10 minutes.

APPLE FILLING

- Combine** 4 cups cooking **apples** (about 5 medium), pared and sliced
2 tablespoons **butter** and
1 tablespoon **water** in saucepan with a tight-fitting cover.
- Blend together** .. 1/2 cup **sugar**
1 tablespoon **flour** and
1/2 teaspoon **French's Cinnamon**. Add to apples in pan;
cover and cook over low heat, occasionally stirring
gently, until apples are tender.
- Turn** into baked pie shell. Spread with sponge topping.
- Bake** in moderate oven (350° F.) 20 to 25 minutes. Top will
be a deep golden brown and will spring back when
touched lightly in the center. Cool and serve.

*If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), omit salt.

SPONGE TOPPING

Beat 2 egg yolks until light and fluffy. Gradually add 1/4 cup sugar, beating constantly until thick and ivory colored. Blend in 1 tablespoon flour. Fold in 1 teaspoon grated lemon rind and 2 tablespoons whipping cream. Beat 2 egg whites until stiff but not dry; fold gently into egg yolk-sugar mixture.

Creamy Rhubarb Pie

Senior Winner by Mrs. Raymond H. Adkins, Dover, Ohio



Creamy smooth filling made with fresh or frozen rhubarb is crisscrossed with strips of rich egg pastry.

BAKE at 375° F. for 15 minutes, then
at 325° F. for 30 to 35 minutes.

MAKES 9-inch pie.

Sift together . . . 1½ cups sifted **Pillsbury's Best Enriched Flour*** and
½ teaspoon **salt** into mixing bowl.

Cut in ½ cup **Crisco** until particles are the size of small peas.

Blend together . . . 1 **egg yolk** and
3 tablespoons **water**. Sprinkle over mixture, a little at a time, while tossing and stirring lightly with fork. Add liquid to driest particles, pushing lumps to side, until dough is just moist enough to hold together.

Divide into two portions, one twice as large as the other. Form into balls. Flatten to about ½ inch; smooth at edges.

Roll out larger portion on floured pastry cloth or board to a circle 1½ inches larger than inverted 9-inch piepan.

Fit loosely into piepan. Gently pat out air pockets. Fold edge to form a standing rim; flute. Brush with part of 1 slightly beaten **egg white** (reserve remainder).

RHUBARB FILLING

Beat 2 **eggs** until light and fluffy. Gradually add
¾ cup **sugar**
2 tablespoons **flour** and
½ teaspoon **salt**. Beat until very thick.

- Add**.....1 tablespoon very soft **butter** and
1 package (1 lb.) frozen **rhubarb**** (undrained), thawed
just enough to cut into small pieces. Turn into piepan.
- Roll out**..... remaining dough to $\frac{1}{8}$ -inch thickness. Cut into 10
strips $\frac{1}{2}$ inch wide. Cross two longest strips over center
of pie. Leave ends loose. Add remaining strips 1 inch
apart, crisscross fashion, weaving under and over.
- Seal**..... ends to bottom crust; trim. Fold bottom crust to cover
ends. Flute. Brush strips with remaining **egg white**.
- Bake**..... in moderate oven (375° F.) 15 minutes, then at 325° F.
for 30 to 35 minutes until filling is set.

**If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), omit salt in pastry.*

***If desired, 2 cups fresh rhubarb may be used; increase sugar to 1 cup.*

Crispy-Top Apple Pie

Senior Winner by Mrs. Wayne R. Frazee, Markleysburg, Penna.

Crisp crumb mixture tops a sour cream-apple pie.

BAKE at 450° F. for 10 minutes, then **MAKES** 8-inch pie.
at 350° F. for 25 to 30 minutes.

- Sift together**.....1 cup sifted **Pillsbury's Best Enriched Flour*** and
 $\frac{1}{2}$ teaspoon **salt** into mixing bowl.
- Cut in**..... $\frac{1}{3}$ cup **Crisco** until particles are the size of small peas.
- Sprinkle**.....3 to 4 tablespoons cold **water** over mixture, a little at a time,
while tossing and stirring lightly with fork. Add water
to driest particles, pushing lumps to side, until dough
is just moist enough to hold together.
- Form**..... into a ball. Flatten to about $\frac{1}{2}$ inch. Smooth at edges.
- Roll out**..... on floured pastry cloth or board to a circle $1\frac{1}{2}$ inches
larger than inverted 8-inch piepan.
- Fit**..... loosely into piepan. Gently pat out air pockets. Fold
edge to form a standing rim; flute.

APPLE FILLING

- Combine**..... $\frac{1}{2}$ cup **sugar**
1 tablespoon **flour** and
 $\frac{1}{4}$ teaspoon **salt** in large bowl.
- Add**.....1 **egg**, slightly beaten
 $\frac{3}{4}$ cup thick **sour cream**
1 teaspoon **French's Vanilla**
- Prepare**.....2 cups **apples** (2 medium); peel and chop fine. Immedi-
ately add to sour cream mixture. Turn into piepan.
- Bake**..... in hot oven (450° F.) 10 minutes. Reduce temperature
to 350° F.
- Sprinkle**..... crispy topping over pie. Bake 25 to 30 minutes longer
or until a metal knife inserted about half way between
the center and outside of the filling comes out clean.

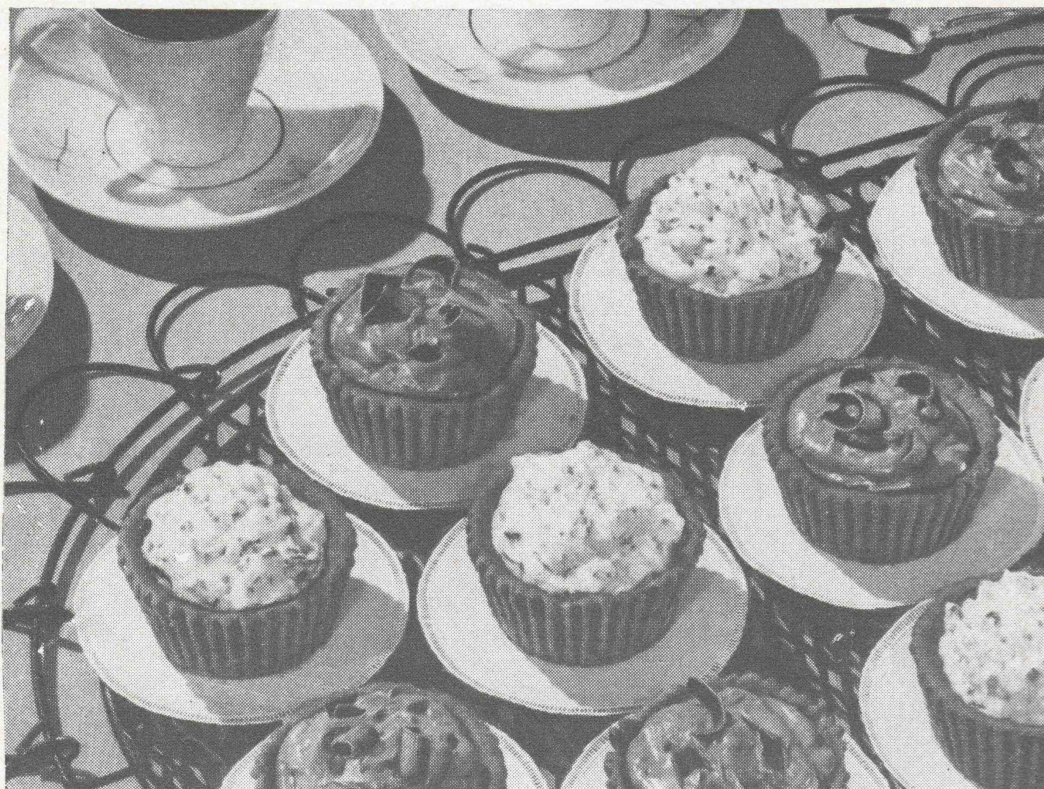
**If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), omit salt in pastry.*

CRISPY TOPPING

Combine $\frac{1}{4}$ cup flour and $\frac{1}{4}$ cup brown sugar. Cut in 2 tablespoons butter.

Double Chocolate Crinkle Tarts

Senior Winner by Rosa Tusa, Milwaukee, Wisconsin



Delicate little chocolate tarts baked with a crinkle effect which gives a party air. Take your choice of two whipped cream fillings.

BAKE at 375° F. for 10 to 12 minutes.

MAKES 1 dozen tarts.

Melt.....1 package (6 oz.) **semi-sweet chocolate pieces**. Cool at room temperature.

Sift together...1 $\frac{1}{4}$ cups sifted **Pillsbury's Best Enriched Flour***
 $\frac{1}{8}$ teaspoon **salt**

Blend together... $\frac{1}{3}$ cup **Crisco** and
2 tablespoons **butter**, creaming well. Add $\frac{1}{4}$ cup of the melted chocolate. Blend in the dry ingredients.

Divide.....into twelve 3-inch cupcake pans, lined with paper baking cups. Press dough evenly over bottoms and sides with fingers.

Bake.....in moderate oven (375° F.) 10 to 12 minutes until firm to the touch. Do not overbake. Cool. Carefully remove from paper baking cups and fill with Chocolate Chip or Chocolate Mocha Cream. Chill.

*Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south) is not recommended for use in this recipe.

CHOCOLATE CHIP CREAM

Combine 1 cup whipping cream, $\frac{1}{4}$ cup sifted confectioners' sugar and 1 teaspoon French's Vanilla. Chill. Beat with rotary beater until stiff. Fold in slowly the remaining chocolate (room temperature). Use fewest strokes

possible to allow chocolate to solidify into small flecks, giving "chocolate chip" appearance.

CHOCOLATE MOCHA CREAM

Combine $\frac{1}{4}$ cup whipping cream and the remaining chocolate in top of double boiler. Heat over hot water, stirring occasionally, until thin and smooth. Cool to room temperature. Combine $\frac{3}{4}$ cup additional whipping cream, $\frac{1}{4}$ cup sifted confectioners' sugar, 1 teaspoon French's Vanilla and $\frac{1}{2}$ teaspoon instant coffee. Beat with rotary beater until thick and stiff. Fold in cooled chocolate-cream mixture.

Golden Lemon Cake Roll

Senior Winner by Anita L. Pedersen, Boelus, Nebraska

Light and tender sponge cake, golden from the egg yolks it's made with, is rolled up around creamy lemon filling.

BAKE at 375° F. for 15 to 18 minutes.

MAKES one cake roll.

LEMON FILLING:

Combine..... $\frac{1}{2}$ cup **sugar**
 $\frac{1}{8}$ teaspoon **salt**
 1 tablespoon **grated lemon rind**
 3 tablespoons **lemon juice**
 3 **egg yolks** or 1 egg and
 2 tablespoons **butter** or margarine in top of double boiler.
 Cook over boiling water, stirring constantly, until thickened. Cool thoroughly.

Whip..... $\frac{1}{2}$ cup **whipping cream** until stiff. Fold into cool filling.
 Cool thoroughly while preparing cake roll.

CAKE ROLL:

Sift together..... 1 cup sifted **Pillsbury's Best Enriched Flour***
 $1\frac{1}{2}$ teaspoons double-acting **baking powder**
 $\frac{1}{2}$ teaspoon **salt**
 $\frac{1}{2}$ cup **sugar**

Beat..... 9 **egg yolks** until blended. (With electric mixer use high speed.)

Add gradually.. $\frac{1}{2}$ cup additional **sugar**, beating constantly until thick and ivory colored.

Add gradually.. $\frac{1}{2}$ cup cold **water** and
 $\frac{1}{2}$ teaspoon **French's Lemon Extract**, beating constantly.

Fold in..... the dry ingredients in three portions; fold gently but thoroughly after each addition.

Pour..... into well-greased 15x11-inch jelly roll pan which has been lined with waxed paper and greased again.

Bake..... in moderate oven (375° F.) 15 to 18 minutes.

Turn out..... hot cake immediately onto waxed paper which has been sprinkled with
 $\frac{1}{2}$ cup sifted **confectioners' sugar**. Remove paper from cake and trim edges. Cool slightly, about 5 minutes.

Spread..... with chilled lemon filling. Roll in waxed paper. Chill at least 1 hour before serving.

*If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), omit baking powder and salt.

Sweet Mince Roll-Up

Senior Winner by Mrs. Homer W. Beeler, Savery, Wyoming

Rich biscuit dough is spread with spicy mincemeat, then rolled. This easy, hearty dessert is basted with a brown sugar cinnamon sauce during baking.



BAKE at 425° F. for 25 to 30 minutes.

SERVES 10 to 12.

- Sift together** 2 cups sifted **Pillsbury's Best Enriched Flour***
 $\frac{1}{4}$ cup **sugar**
 2 teaspoons double-acting **baking powder** and
 1 teaspoon **salt** into large bowl.
- Add** $\frac{1}{2}$ cup **milk** and
 $\frac{1}{3}$ cup **salad oil**; mix only until all flour is moistened.
- Roll out** on floured pastry cloth or board to 13x9-inch rectangle. Spread with
 1 pound prepared **mincemeat** (about 2 cups).
- Roll** as for jelly roll, beginning with 13-inch side. Seal ends and place in ungreased 13x9x2-inch pan.
- Bake** in hot oven (425° F.) 20 to 25 minutes until golden brown. Pour warm cinnamon sauce over roll. Bake 5 minutes longer, basting once or twice with sauce. Serve warm.

**If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), omit baking powder and salt.*

CINNAMON SAUCE

Combine 1 cup firmly packed brown sugar, $\frac{1}{2}$ cup water, $\frac{1}{4}$ cup butter or margarine and 1 teaspoon French's Cinnamon in saucepan. Bring to boil, stirring constantly. Remove from heat.

Apricot Baba

Senior Winner by Mrs. C. L. Finch, Alliance, Nebraska

There's a wonderful flavor and moist texture from the apricot jam and sweet almond sauce. Cake is a rich yeast dough which is baked in a tube pan. Or, if you have one, in a fancy copper ring mold.



BAKE at 350° F. for 40 to 45 minutes. MAKES 9 or 10-inch tube dessert.

- Soften** 1 cake compressed **yeast*** in
 $\frac{1}{2}$ cup scalded **milk**, cooled to lukewarm. Let stand 5 minutes.
- Add** $\frac{1}{2}$ cup sifted **Pillsbury's Best Enriched Flour**** and
 1 tablespoon **sugar**; beat until smooth. Cover.

Let rise in warm place (85° to 90° F.) until doubled in bulk, about 30 minutes.

Cream $\frac{1}{2}$ cup **butter** or margarine; add gradually
3 tablespoons **sugar**, creaming well.

Add 3 **eggs**, well beaten
1 tablespoon grated **lemon rind** and
 $\frac{1}{2}$ teaspoon **salt**; beat until smooth.

Blend in $\frac{1}{2}$ cups additional sifted **Pillsbury's Best Enriched Flour**

Add the risen yeast mixture. Beat with spoon or electric mixer for 6 to 8 minutes.

Turn into greased 9 or 10-inch ring mold or tube pan; cover.

Let rise in warm place until doubled in bulk, about 45 minutes.

Bake in moderate oven (350° F.) 40 to 45 minutes. Remove from oven; prick top with fork. Invert onto large piepan or plate and remove pan. Pour baba sauce over top and sides of hot cake. Spread with $\frac{1}{2}$ cup **apricot jam**. Let stand until most of the sauce is absorbed before serving.

**One package active dry yeast may be substituted. Dissolve as directed on package; subtract amount of water used to dissolve dry yeast from amount of milk in recipe.*

***If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), omit salt.*

BABA SAUCE

Combine 1 cup sugar and 1 cup strong, clear tea in saucepan. Bring to boil and cook for 5 minutes. Remove from heat. Cool; add 2 teaspoons French's Almond Extract.



Pear-adise Chocolate Dessert

Senior Winner by Mrs. James L. Schoenholz, Los Angeles, Calif.

Chocolate-filled pear halves are sprinkled with orange juice and a butter-crumb topping for surprising flavor and texture.

BAKE at 375° F. for 40 to 50 minutes.

SERVES 6.

Combine.....1½ cups sifted **Pillsbury's Best Enriched Flour***

1 cup **sugar**

¼ teaspoon **salt** and

1 tablespoon grated **orange rind** in mixing bowl.

Cut in.....1 cup **butter** or margarine until mixture resembles coarse meal.

Prepare.....¾ cup **orange juice**; reserve.

Drain.....12 small canned **pear halves** (or prepare 6 fresh pears by peeling, coring and halving). Place 1 pear half, cut-side up, in each of 6 well-greased individual baking dishes placed in a shallow pan.**

Divide.....12 solid **chocolate mint candy wafers** among pears, placing 2 wafers in hollow of each. (Milk chocolate or rum wafers may also be used.) Top with remaining pear halves, cut-side down. Pour 2 tablespoons orange juice over each. Sprinkle crumb mixture over pears.

Bake..... in moderate oven (375° F.) 40 to 50 minutes until golden brown. Serve warm with **whipped cream**. Garnish with additional grated **orange rind**, if desired.

*If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), omit salt.

**If desired, dessert may be baked in a 2-quart casserole.

Pine-Scotch Pudding

Senior Winner by Mrs. James T. Gresham, Menasha, Wisconsin

Mrs. Gresham heaps a double topping—whipped cream and a pineapple-butterscotch sauce—on generous squares of this cake-like dessert made with crushed pineapple and chopped nuts.

BAKE at 325° F. for 30 to 35 minutes.

SERVES 12.

Sift together....¾ cup sifted **Pillsbury's Best Enriched Flour***

1 teaspoon double-acting **baking powder**

¼ teaspoon **salt**

Beat.....2 **eggs** until fluffy. Gradually add

1 cup **sugar**, beating constantly until thick and ivory colored. Add

1 teaspoon **French's Vanilla**.

Fold in.....1 cup drained **crushed pineapple** and

- 1 cup **nuts**, chopped. Fold in the dry ingredients gently but thoroughly.
- Pour**..... into well-greased 12x8x2 or 13x9x2-inch pan.
- Bake**..... in slow oven (325° F.) 30 to 35 minutes. Cool; cut into squares. Serve topped with sweetened **whipped cream** and butterscotch sauce.

**If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), omit baking powder and salt.*

BUTTERSCOTCH SAUCE

Melt $\frac{1}{4}$ cup butter or margarine in saucepan. Blend in 1 tablespoon flour. Add 1 cup firmly packed brown sugar, $\frac{1}{4}$ cup pineapple juice and $\frac{1}{4}$ cup water; mix well. Boil for 3 minutes, stirring constantly. Blend in 1 beaten egg to which a little of the hot sauce has been added. Cook for 1 minute. Remove from heat. Cool slightly and add $\frac{1}{2}$ teaspoon French's Vanilla. Cover and chill until serving time.

Perky Pear Cobbler

Junior Winner by Meredith S. Pressey, Marblehead, Mass.

This winning dessert brings a new flavor idea to a fruit cobbler. Light, egg-rich biscuits cover gingery fruit sauce and pear halves.

BAKE at 400° F. for 25 to 30 minutes.

SERVES 8.

- Drain**..... 1 No. 2 $\frac{1}{2}$ can **pear halves**. Measure pear juice; add enough **water** or gingerale to make 2 cups liquid.
- Combine**..... $\frac{1}{4}$ cup firmly packed **brown sugar**
 $\frac{1}{4}$ cup **Pillsbury's Best Enriched Flour***
 $\frac{1}{4}$ teaspoon **salt**
 $\frac{1}{2}$ teaspoon grated **lemon rind** and
 $\frac{1}{16}$ teaspoon **French's Ginger** in saucepan. Gradually blend in the liquid; cook until thick, stirring constantly. Add 1 tablespoon **butter**.
- Arrange**..... the drained pear halves, cut-side up, in 2-quart casserole. Pour sauce over fruit.

BISCUIT TOPPING

- Sift together**..... 1 cup sifted **Pillsbury's Best Enriched Flour***
 $1\frac{1}{2}$ teaspoons double-acting **baking powder** and
 $\frac{1}{2}$ teaspoon **salt** into mixing bowl.
- Cut in**..... 2 tablespoons **butter** until particles are the size of small peas.
- Combine**..... 1 **egg**, slightly beaten, and
 $\frac{1}{4}$ cup **milk**. Add all at once to the dry ingredients; mix only until all flour is moistened.
- Pat out**..... on well-floured pastry cloth or board to $\frac{1}{2}$ -inch thickness. Cut into rounds with 2-inch cutter. Arrange on pear mixture. If desired, place chopped **nuts** or **maraschino cherries** between biscuits for garnish.
- Bake**..... in moderately hot oven (400° F.) 25 to 30 minutes. Serve warm.

**If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), omit baking powder and salt.*

Cranberry Coconut Holiday Inty

Senior Winner by Mrs. Willard Aiken, Des Moines, Iowa



Festive, colorful cranberries and orange juice make the sauce, then sweet coconut dumplings are spooned on top. An inexpensive and easy "top-of-stove" dessert.

SIMMER for 20 minutes.

SERVES 8.

Combine 3 cups fresh **cranberries**

1 $\frac{1}{4}$ cups **water** and

2 cups **sugar** in large wide saucepan or skillet. Bring to a boil and cook for 5 minutes. Remove from heat. Add

$\frac{1}{2}$ cup **orange juice**.

Sift together 1 cup sifted **Pillsbury's Best Enriched Flour***

1 $\frac{1}{4}$ teaspoons double-acting **baking powder**

$\frac{1}{4}$ teaspoon **salt** and

$\frac{1}{4}$ cup **sugar** into mixing bowl. Add

$\frac{1}{2}$ cup **coconut**, chopped.

Beat 1 **egg** until light and fluffy. Add

$\frac{1}{4}$ cup **butter** or margarine, melted and cooled, and

2 tablespoons **orange juice** or water. Add to the dry ingredients; mix only until thoroughly moistened.

Heat cranberry mixture again to boiling point.

Drop coconut dough by tablespoonfuls into simmering cranberry mixture. Dip spoon into cold water each time. Cover tightly and cook for 20 minutes over medium heat. Do not remove cover during cooking process. Serve warm; spoon cranberry sauce over dumplings or top with whipped cream, if desired.

**If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), omit baking powder and salt.*

Black-Bottom Refrigerator Dessert

Senior Winner by Mrs. Jack Jalving, Kalamazoo, Michigan

A luscious, rich brownie layer topped with a whipped cream chiffon cloud. Prepare this dessert early in the day, then chill until serving time.



BAKE at 350° F. for 25 to 30 minutes.

SERVES 6 to 8.

Sift together $\frac{3}{4}$ cup sifted **Pillsbury's Best Enriched Flour***

$\frac{1}{2}$ teaspoon double-acting **baking powder**

$\frac{1}{2}$ teaspoon **salt**

Melt $\frac{1}{2}$ cup **Crisco** with

2 squares (2 oz.) **chocolate** in saucepan over low heat. Remove from heat; cool.

Blend in 1 cup **sugar** and

1 teaspoon **French's Vanilla**. Mix until smooth.

Add 2 unbeaten **eggs**, one at a time, beating well after each.

Blend in the dry ingredients gradually; mix thoroughly.

Turn into well-greased and lightly floured 9x9x2-inch pan.

Bake in moderate oven (350° F.) 25 to 30 minutes. Cool thoroughly in pan; spread with cream chiffon and chill at least 2 hours before serving.

**If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), omit baking powder and salt.*

CREAM CHIFFON

Soften 2 teaspoons ($\frac{2}{3}$ envelope) gelatin in $\frac{1}{4}$ cup cold water in cup. Place cup in pan of hot water to dissolve gelatin; cool to lukewarm. Beat 2 egg whites with $\frac{1}{4}$ teaspoon salt until slight mounds form when beater is raised. Add $\frac{1}{4}$ cup sugar gradually, beating well after each addition. Continue beating until mixture stands in stiff, glossy peaks when beater is raised. Fold in lukewarm gelatin mixture. Whip $\frac{3}{4}$ cup whipping cream; blend in 1 teaspoon French's Vanilla. Fold into egg white-gelatin mixture.

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RECIPE AND BAKING CONTEST

Easy Rules for Winning

Contest Closes October 15, 1954

1 On an Official 1954 Entry Blank print or type your name, address, the name you have selected for your entry, and every ingredient and amount used in making your entry. Give your measurements in level (not scant or heaping) cups, tablespoons, teaspoons, or in fractions ($\frac{1}{4}$, $\frac{1}{8}$, $\frac{1}{2}$, etc.). If you are a Junior entrant, check the Junior Recipe Box. If you are a Senior entrant, check the proper Senior Food Classification Box. Give baking temperature and time.

2 Attach firmly to the Official Entry Blank an extra-value coupon from any size sack of Pillsbury's Best Flour and one or more sheets giving instructions for making your recipe. *Write on one side of paper only*, using any recipe form. Brand names of ingredients used (other than flour) may be given if desired, but are not required. Write your name and address at the top of each sheet.

3 Enclose your entry in an envelope addressed to Pillsbury's Recipe Contest, Post Office Box 769, Chicago 77, Illinois. Entries must be postmarked not later than October 15, 1954, and must be received not later than October 20, 1954. You may send in as many entries as you wish, but only one per envelope. All recipes and entries become the property of Pillsbury Mills, Inc., and will not be returned.

4 Every entry, to be considered, must be on an Official Entry Blank, and must comply with the above rules, and must call for at least one-half cup of Pillsbury's Best Flour (not cake flour or mixes). No entry will be considered which calls for an intoxicating beverage, or for an ingredient not usually found in grocery stores.

5 Everyone twelve years or over on July 1, 1954, living in the United States, Alaska, Hawaii and Puerto Rico may enter—except employees

of the following organizations and members of their immediate families: Pillsbury Mills, Inc., its advertising agencies, the Lloyd Herrold judging organization and practicing professional home economists. Entrants twenty years or over on July 1, 1954, are eligible for Senior Grand National awards; entrants under twenty years are eligible for Junior Grand National awards.

6 The Lloyd Herrold Company and a staff of home economists will judge qualified entries in the Recipe Contest on the basis of general appeal, ease and speed of preparation, novelty or unusual character and aptness of name. No entrant will be eligible for more than one award in the Recipe Contest.

7 The Baking Contest will be held in the Grand Ballroom of the Waldorf-Astoria Hotel in New York and will be limited to the eighty Senior Recipe Contest winners and the twenty Junior Recipe Contest winners. Entrants in the Baking Contest will prepare their prize-winning recipes without assistance. Entries will be judged on the basis of taste, appearance, general appeal, and novelty or unusual character. No entrant will be eligible for more than one cash award in the Baking Contest.

8 These rules are binding on all entrants. The decisions of the judges will be final. In the case of ties, duplicate awards will be made. This contest is subject to federal and local laws. Names and addresses of all winners will be furnished after January 1, 1955, on request.

ATTACH EXTRA VALUE COUPON HERE!

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<input type="checkbox"/> JUNIOR (Anyone 12 but not 20 on July 1, 1954) All Types of Recipes	<input type="checkbox"/> SENIOR CAKES All Types of Cakes	<input type="checkbox"/> SENIOR COOKIES All Types of Cookies	<input type="checkbox"/> SENIOR BREADS & MAIN DISHES Yeast Raised and Quick Breads, Pan- cakes, Dumpings, Doughnuts, Etc.	<input type="checkbox"/> SENIOR PIES and DESSERTS Including all Pies plus Puddings, Cob- blers, Jelly Rolls, Shortcakes, Etc.
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List below each ingredient and amount used in column indicated.

BASIC RECIPE (dough, batter or pastry)

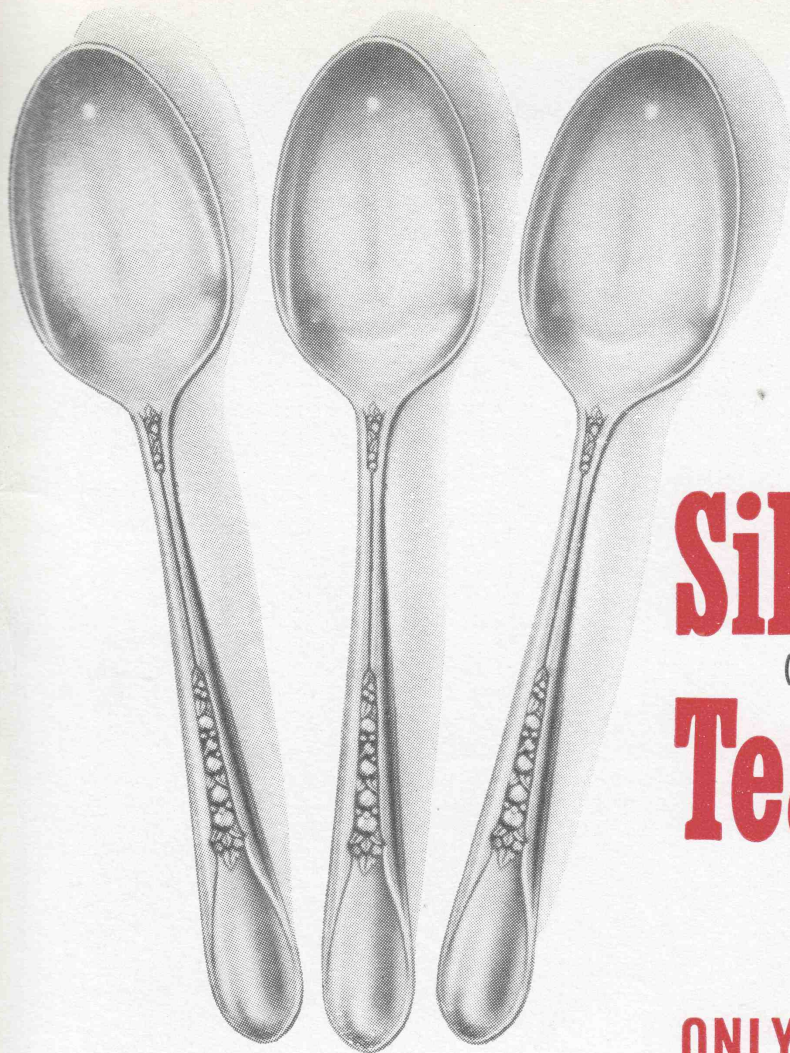
FILLING, TOPPING, SAUCE, etc. (if necessary for serving)

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